

Conserving Edible and Inedible Products *In this issue*

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JULY 1920

No. 7

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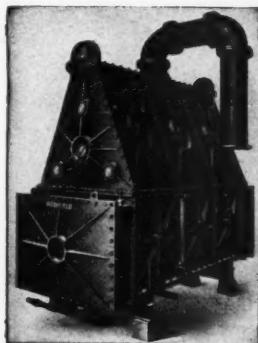
NATIONAL PROVISIONER

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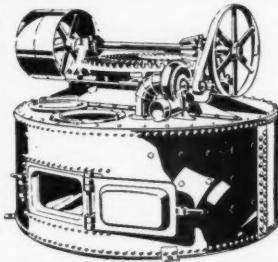
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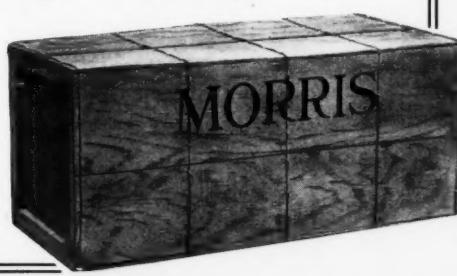
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THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Vol. 63.

Chicago and New York, August 14, 1920.

No. 7.

CONSERVE EDIBLE AND INEDIBLE PRODUCTS

Waste in Packinghouse Which Should Be Saved Instead

(EDITOR'S NOTE.—Among its plans of work for the benefit of the meat packing industry the Committee on Packinghouse Practice of the Institute of American Meat Packers emphasized the dissemination of information along three leading lines—an accurate knowledge of packinghouse costs, the installation of labor-saving machinery and devices, and the rigid conservation of product.

In addition to the answering of questions each week through the columns of The National Provisioner, the committee planned the publication of special articles on the subjects mentioned. The first of these articles on "Prevention of Loss of Ammonia in Tankage and Blood"; the second, on "Labor-Saving Devices in Meat Packing," and the third, on "Chemical Control in the Packinghouse," have appeared in recent issues of The National Provisioner.

The article here presented discusses the necessity for saving edible and inedible products which now go to waste in the plant. It specifies items and instances, and will be followed by a series of special discussions of each of these items of possible saving, giving directions and suggestions in detail.)

This question of methods for conserving edible and inedible products is one covering a wide field in the modern packing houses, and is one in which the owners of the plants are vitally interested. It oftentimes spells the difference between success and failure. Whenever a packinghouse conserves its waste products, and gets full yields of the by-products from the carcass, it is a certainty that the plant is well-managed.

Unfortunately, however, the great portion of the American packing houses have not given this question the attention it deserves. Progress in the utilization of everything on and in meat animals has been so rapid within the past few years that we have deluded ourselves as to the actual waste that is still permitted in the industry.

Meat foods are being wasted in quantities, despite the many economies for which the packers are noted. Waste results from permitting edible food to become inedible, as well as permitting either to be lost completely. It is waste, therefore, when edible fat goes into the grease tank, just as it is waste when grease runs into the sewer.

Where the Chief Waste Occurs.

The chief waste in our industry lies in the failure to get the best use out of all materials. This industry has grown so rapidly that we have given most of our attention to volume and tonnage, and have been inclined to lose sight of the essential details.

It is a well-known fact that millions of pounds of food yearly go into inedible products that should go into other channels, and are lost through neglect, indifference and carelessness.

Millions of pounds of good, clean fat

for edible food products are permitted to mix with inedible matter of a contaminated nature, and find their way into inedible tanks.

Lean meats that should be used in sausages or in the can are left on primal cuts, going into both edible and inedible rendering tanks, and produce tankage instead of food.

During the war the reason for economy led to some very radical changes in the dressing of sheep. Instead of following the old practice of leaving the caul on the carcass we now dress the sheep with round or hog dressing, and hold the fat at the point of origin, rendering it into oleo oil, instead of letting it go on the carcass to the branch house, to become waste product and be sold to the local fat renderer for inedible product.

Wasteful Trimming of Primal Cuts.

The wasteful trimming of primal cuts is a point that has never been given the proper consideration in the industry. Neither has the lack of proper inspection at the top of the tanks. There has also been lack of proper checking of the products on primal parts, such as hearts, livers, cheek meat, brains, etc., which should be done in order to insure that none of the products are neglected.

The Neglect of the Tank House.

The necessity of separating the tank water for skimming, the proper check on the products which produce tankage, slime and by-products of this kind, has never been given due consideration. It can be truthfully stated that the tank house is a department in the packing houses that is universally neglected, yet this department is one in which a great loss can be occa-

ANNOUNCEMENT

The Food Trade Publishing Co. desires to announce that Mr. Paul L. Aldrich, who for sixteen years has been the editor of THE NATIONAL PROVISIONER, has now been made vice-president and general manager of the company, succeeding Mr. R. G. Gould, who has resigned to make other connections. Mr. Aldrich will have entire charge of business and editorial management.

sioned by indifference, by lack of proper knowledge and supervision.

When the American meat packer begins to realize how much money he can lose through improper handling at the tank house, he will commence to make money. But so long as this department is neglected, as it is in many plants today, there will always be a small margin of profit in the business.

It has been well said that there are four ways in which products can leave the plant—by team, by car, through the sewers, and through the tank room!

It is the intention of the Committee on Packinghouse Practice of the Institute of American Meat Packers to take up the subject of conservation and waste in a series of articles that will be written in succession, covering the proper method of handling some of the points in the packing industry, that are not now receiving the attention they deserve. A partial list of these items is given herewith:

Some Points to be Taken Up.

First—The full production of meat product, such as hearts, livers, cheek meat, brains, tails, etc.

Second—The recovery of edible fats from cattle, sheep and hogs at the time of slaughter.

Third—The recovery of fats for oleo products.

Fourth—The recovery of inedible fats for high-grade tallow.

Fifth—The recovery of fats from waste water for low-grade tallow.

Sixth—The prevention of waste from leaving the premises in waste water.

Seventh—The recovery of organic matter from waste water.

Eighth—The full production of blood from the carcass.

Ninth—The full production of tankage from the carcass.

Tenth—The full production of liquid "stick."

Eleventh—The recovery of casing slime and the disposition of same.

Twelfth—The recovery of grease from liquid stick.

Thirteenth—The recovery of skimming fats and conversion into the various grades of tallow and greases.

Fourteenth—The loss of ammoniates in tankage by reason of decomposition.

Fifteenth—The amount of hide left on the feet and heads.

Sixteenth—The loss due to improper take-off on cut hides.

Seventeenth—The improper method of handling hide packs, and the consequent loss in shrinkage.

(Continued on page 22.)

August 14, 1920.

MARGARIN MAKERS IN FIRST CONVENTION

Institute of Independent Manufacturers at Chicago

The first annual convention of the Institute of Independent Margarin Manufacturers was held at the Hotel La Salle, Chicago, on August 6 and 7. This organization comprises those manufacturers throughout the country who specialize in the making of margarin, and whose chief product it is. It was formed for the purpose of forwarding the interests of this rapidly-growing industry, and defending its product against the assaults of those who fear its competition, and who would hamper it in every way possible for their own financial advantage.

The convention was a surprising success. Those who had it on their hearts were pleased with the exceptionally large and representative attendance, and by the enthusiasm shown. This enthusiasm extended not only to matters connected with the defense of the industry, but also to many practical phases of trade association work, economic problems whose discussion and co-operative solution prove the value of such trade bodies as this. It was evident that this particular Institute was launched upon a practical and prosperous career.

The gathering was called to order by the President, George T. Moxley, of W. J. Moxley & Co., Chicago. President Moxley delivered an opening address of welcome, outlining the plans and hopes of the organizers and asking for the co-operation of everybody connected with the industry to make it a success. Mr. Moxley has a forceful and engaging personality, and he made a hit from the start.

H. P. Wilkins of Chicago, the prime mover in the formation of the Institute, and its first treasurer, made his financial report, showing the funds to be in good shape.

Dr. J. S. Abbott, of Washington, D. C., General Secretary of the Institute, next made his report and delivered an address on the "Purposes of the Institute," which is printed hereafter.

The program of the two days' sessions was full of practical value, as will be seen from the titles of papers read and addresses given. Dr. David Wesson, manager of the technical department of the Southern Cotton Oil Co., New York, and leading authority in his field, read a paper on "Vegetable Oils." Myrtle D. Harding, superintendent of Armour & Co., Chicago, read a paper on "Oleo Oil and Other Animal Fats," and a paper on "Starters" was read by A. E. Hoffman, of the Troco Nut Butter Co., Chicago. These papers will be published in full in later issues of The National Provisioner.

Papers on Practical Topics.

Following a very instructive and practical paper on "Shipping Cases," read by W. E. Utley, general superintendent of the Capital City Dairy Co., Columbus, O., there was an interesting discussion on this topic. E. S. Mapp, of the W. J. Moxley Co., opened up the subject of "Returned Goods," and started a general discussion which had valuable results. Committees were appointed to take up both subjects and formulate plans for the benefit of the

trade. "Color Capsules" was another subject of similar discussion and action. B. S. Pearsall, president of the B. S. Pearsall Butter Co., Elgin, Ill., and recording secretary of the association, also made a very lively talk which enthused the members. Charles C. Parlin, of the Curtis Publishing Co., made an address on advertising.

Election of officers for the ensuing year resulted as follows:

President—George T. Moxley, Chicago.
First Vice-President—E. P. Kelly, Columbus, O.

Second Vice-President—B. A. Massee, Chicago.

Treasurer—H. P. Wilkins, Chicago.

Recording Secretary—B. S. Pearsall, Elgin, Ill.

Secretary—Dr. J. S. Abbott, Washington, D. C.

Executive Committee—George T. Moxley, Chicago; B. S. Pearsall, Elgin, Ill.; B. A. Massee, Chicago; E. P. Kelly, Columbus, O.; W. A. Anthony, New York City; W. J. Fitzgerald, Buffalo, N. Y.

In his address on the purposes of the Institute Dr. J. S. Abbott, General Secretary of the organization, said:

PURPOSES OF THE INSTITUTE.

Mr. President and Members of the Institute of Independent Margarin Manufacturers:

Your Executive Committee has assigned to me the responsibility of presenting to you an outline of the purposes of your Institute. As the making of platforms is now in order, I am pleased to write your platform for you out of the sound material which you severally have given me.

Before proceeding to the performance of this pleasant task, I want to congratulate you for your courage and wisdom in

forming an association of the independent margarin manufacturers of America. As far as my information goes this is the first time such an association has ever been attempted. In the language of one of our matchless Americans, "Your feet are in the right place; stand firm." In allied welfare there is a better chance to defeat an enemy than in guerrilla warfare.

This principle is as old as civilized man. It was very truly illustrated by Aesop's classic fable of the four oxen and the lion, as follows: "A lion used to prowl about a field in which four oxen used to dwell. Many a time he tried to attack them, but whenever he came near they turned their tails to one another, so that whichever way he approached them he was met by the horns of one of them. At last, however, they fell a-quarreling among themselves, and each went off to pasture alone in a separate corner of the field. Then the lion attacked them one by one and soon made an end of all four."

The importance of this principle must have seemed great to this ancient philosopher, for he illustrated it again in the fable of the bundle of sticks, with which you are familiar. It has been frequently recognized in such epigrammatic expressions as "United we stand, divided we fall," "In union there is strength," "We must hang together, or we shall hang separately."

Our forefathers recognized the importance of the principle and applied it in the form of our government, the United States of America. Individual industries have applied it in the form of corporations which means co-operation. An effort is being made now to apply it on a most gigantic scale in the form of a league of nations. Fundamentally, therefore, the existence of the Institute is sound in theory. Whether your effort will succeed and be enduring will depend upon the soundness and reasonableness of the policies and purposes which you adopt, and to which you steadfastly adhere and to the character and ability of those whom you select to aid you in putting them into operation.

The first year or two of the life of your Institute, as of all new associations, (Continued on page 36.)

Packer Warns of Future Food Supply

More than one-half of the inhabitants of the United States are now living in towns and cities, population has been growing faster than the total farm acreage, the size of the farm has decreased, and the food of American citizens is now being produced by a steadily diminishing share of the population, according to a statement made before the Farmers' Institute at Columbia, Tenn., by R. F. Eagle of Chicago, representing President Thos. E. Wilson of the Institute of American Meat Packers.

Mr. Eagle, speaking for Mr. Wilson on behalf of the American packing industry, said in part:

"The 1920 census undoubtedly will show more than one-half of the inhabitants of the United States are now living in towns and cities, whereas in 1890 only 36.1 per cent of our population was urban. This means that the food of all the people is being produced by a steadily decreasing portion of the population."

"The average number of acres in a farm in the United States in 1850 was 203 acres; in 1870, 153 acres; in 1910, 138 acres.

"In 1850 the acreage of farm land per capita was about twelve and one-half acres; by 1910 it shrank to about nine and one-half acres. The average quality of land now is poorer than the farm land of twenty-five years ago, due to the poorer quality of the land more recently opened.

"This fact, coupled with the diminishing supply of farm land per capita, means that agriculture must be improved greatly or that the United States must import more, or that the people of this country must eat less."

Consumer Living Off the Farmer.

Mr. Eagle also said:

"Until the war the consumers of the United States had gotten somewhat into the habit of living off the farmer. This is shown by the labor income of the average farmer. In a typical year before the war the following annual labor incomes were enjoyed by the various types of citizens:

"Average government employee, \$948; average clergyman, \$663; average policeman, \$1,052. Wage earners: factory, \$460; street cars, \$674; iron and steel, \$610; telephone companies, \$438. Salaried men: factory, \$1,188; street cars, \$1,122; telephone companies, \$843. Farmers averaged an income of \$600, of which \$400 came in the form of food and farm products."

"During the most of 1920 the consumer has been eating beef and beef products at the expense of the farmer. In most months of the current year the prices paid by the consumer for beef products was not sufficient, despite great economy in dressing and distribution, to give the farmer a working profit on his cattle, and even so, consumers complained about the price of meat."

Mr. Eagle said that farmers' associations seemed to be developing in strength, numbers and usefulness to an extent of which the general public does not dream.

To Packers' Convention in Special Train

Members of the Institute of American Meat Packers and others in the trade and connected with it from Chicago "and points west," will go by special train from Chicago to Atlantic City upon the occasion of the fifteenth annual meat packers' convention, which takes place at this famous seaside resort on September 13, 14 and 15.

The "Meat Packers' Special" sprang into fame last year, upon the occasion of the first Atlantic City meeting. Under the direction of A. D. White, head of the

urer, Swift & Company; W. B. Farris, Morris & Company; R. D. MacManus, Armour & Company; Ralph W. Moody, Cudahy Packing Company; J. S. Hoffman, J. S. Hoffman Company; Oscar G. Mayer, Oscar Mayer & Company; J. A. Hawkinson, Allied Packers, Inc. Co-operating Committee from American Meat Packers Trade and Supply Association: J. P. Brunt, Mid-West Box Company; H. G. Edwards, American Can Company; W. J. Richter, Armour Mechanical Company; Charles H. Hanson, Thompson & Taylor Spice Company.

Plans for the Packers' Train.

The following bulletin issued by the committee gives details of the arrangements:

To Members of the Institute of American Meat Packers Living in Chicago and Western Cities:

The committee in charge of arrangements for the Chicago delegation has chartered a special train on the Pennsylvania railroad, leaving Chicago 1 p. m. (Englewood 1:18 p. m.), Chicago time, Saturday, September 11, 1920, arriving at Atlantic City about 10 a. m., Eastern time, Sunday, September 12. The train will consist of a combination baggage-buffet-club car, dining car, and Pullman sleepers.

Members residing in cities near Chicago are cordially invited to go to Atlantic City with the Chicago members. Ladies specially invited.

This will be the only through train to Atlantic City. Members not using this train will be obliged to change trains at Philadelphia. Inasmuch as there is great difficulty in obtaining reservations on the regular trains, the committee feels that members will prefer taking advantage of traveling and becoming acquainted with people who are engaged in their same line of industry. This train will be equal in equipment and will make the same running time as the Broadway Limited.

The Pennsylvania will serve a table d'hôte luncheon leaving Chicago 1 p. m. Saturday at \$1.25 per plate, a table d'hôte dinner at \$1.50 per plate and a la carte breakfast Sunday morning. We have guaranteed seventy-five persons at each meal and therefore will appreciate it if you will arrange to eat lunch Saturday on the train.

Baggagemen should be instructed to check baggage on the Pennsylvania Institute of American Meat Packers' Special to Atlantic City.

Reservations will be made in the order in which applications are received. The cost of ticket on this train will be \$1.00 per passenger (subject to advance). This will cover all gratuities to porters, waiters, etc. This will not include Pullman accommodation.

We attach a blank order which kindly
(Continued on page 32.)



ARTHUR D. WHITE,
Swift & Company,
Chairman Chicago Boosters' Committee.

department of public relations of Swift & Company, a trainload of packers and their associates went to the meeting in such comfort and style that it was the talk of the convention. Mr. White is again this year chairman of the Chicago Boosters' Committee for the convention, and plans for the "Meat Packers' Special" promise to surpass even those of last year.

Mr. White has planned a special train over the Pennsylvania railroad, to run on Broadway Limited time and to be equipped in every respect equal to that famous train. It is to leave Chicago at 1 p. m. (Chicago time) Saturday, September 11, and will reach Atlantic City at 10 a. m., Sunday. Those who do not travel on this train will have to change cars before reaching the seashore, and may also have trouble obtaining Pullman accommodations. But the "Meat Packers' Special" will run direct, and will be equipped from end to end in the most complete fashion for the comfort and pleasure of the party.

Everybody who intends to or can conveniently pass through Chicago en route to the convention is invited to join this happy family under Mr. White's chaperonage for the trip. The ladies are given a special invitation, and reservations already made indicate a record-breaking number, both of men and their wives, sisters, etc.

The Chicago Boosters' Committee, of which Mr. White is chairman, includes the following: Arthur D. White, chairman, Swift & Company; W. J. Callahan, treas-

Meat Packers' Talks Around the Table

No. 4—Problems of Packinghouse Practice

One of the most striking evidences of the value of the Institute of American Meat Packers to its members, and to the industry at large, has been the work of its Committee on Packinghouse Practice in recent months. This committee, consisting of six of the leading packinghouse superintendents of the country, has not only given a large amount of time to the answering of practical and technical questions, but it has planned and begun to carry out a constructive campaign in packinghouse practice reform for the benefit of the trade.

Publication of a series of articles discussing these questions has been begun in the columns of The National Provisioner, where also the committee has conducted a forum from week to week in the answering of queries of all sorts from the trade. But the committee is looking for further co-operation from packers, and desirous of being of added usefulness. Therefore it has arranged to hold two of the series of group luncheon discussions at the Institute convention at Atlantic City in September, at which the practical problems of the industry will be discussed, and where every packer may have a voice. The first of these luncheon meetings will be held on Monday, September 13, and the second on Tuesday, September 14, each beginning at noon and concluding in time for the afternoon sessions of the convention proper. These luncheons will be held at the Hotel Traymore, and those desiring to attend may reserve places upon application to W. B. Farris, chairman, 22 West Monroe street, Chicago.

In opening the discussions, Chairman Farris, who is general superintendent of Morris & Company, will talk about

"Fundamentals in Packinghouse Operation," and this will lead the way to the discussion of many practical topics, in which everyone may have a part. At the second meeting M. D. Harding, general



W. B. FARRIS,
Morris & Company,
Chairman Committee on Packing Practice.
superintendent of Armour & Company,
will open the discussion with a talk on
"Conservation," as applied to all packing-
house operations, and another forum will
follow.

Bulletin Issued by the Committee.

These meetings are expected to attract packers and their superintendents from all parts of the country, and to be of the

(Continued on page 32.)

PRACTICAL POINTS FOR THE TRADE

EXPERT ADVICE.

Answers to questions appearing on this page are prepared with the advice and assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers. This committee comprises W. B. Farris, general superintendent Morris & Company; Myrick D. Harding, general superintendent Armour & Company; Jacob Moog, vice-president Wilson & Company; F. J. Gardner, general superintendent Swift & Company; John Robertson, general superintendent Miller & Hart; and Arthur Cushman, general superintendent Allied Packers, Inc.

Readers are invited to submit questions concerning any feature of packinghouse practice on which they desire information or assistance. Criticism or suggestions concerning any matter here discussed are also invited, and will be given careful attention.

KEEPING MEATS FROM MOLDING.

The following inquiry comes from a packer on the Pacific Coast:

Editor The National Provisioner:

Will you kindly give us a receipt for the purpose of keeping hams and bacon from getting moldy, after the same have been out of the house for some time?

We furnish quite a few overseas boats, whose principal cargo is lumber, from here. They have no cold storage, as they are sailing vessels, and we have had quite a few complaints that after the hams and bacon have been on board say twelve to twenty days they get moldy, and they naturally think the meats are spoiled.

Hams and bacon for this trade should be handled quite differently from the usual run of hams and bacon that are to be used for domestic trade, the difference being that the former at times is not consumed for a period of some months, while in the domestic trade time covering consumption is a matter of days.

Hams and bacon for these shipments can be handled to good advantage with

good keeping qualities by pulling out of pickle at the minimum curing age, and bulking in salt for 24 to 48 hours. After that period the meat should be soaked on a basis of two minutes to the day in cure. It then should be placed in a smoke house, permitted to stand for several hours to dry off, and then given a smoking of around 48 hours.

After the meat is smoked, the fire should be extinguished and the meat left hanging in the smoke house with air circulating over it until it is well dried. Every precaution should be taken to see that the meat does not sweat before shipping. To overcome this condition requires considerable care in the manipulating of drafts.

In the packing of this meat there are several ways of handling it.

1. Wrap in grease-proof paper, several sheets; pack in boxes or slack barrels, using dry salt as a filler between pieces.

2. Handle same as above, only use oat hulls. Either method will absorb the moisture that exists on board ship before getting to the meat.

3. Gelatin covering or whitewashed canvas are both good for this class of trade. However, tests have demonstrated that both oat hulls and salt will keep the meat from molding longer than any other method.

For long keeping in hot climates, canvas dipped in gelatin is the best method

of keeping meat from molding, also keeps it sweet.

The important feature in regard to the handling of this meat for keeping qualities and overcoming mold and product from turning sour is to see that it is sufficiently cured, otherwise it will become tainted around the bone.

CONSERVING MEAT PRODUCTS.

(Continued from page 19.)

Eighteenth—The saving of waste water for liquid "stick" from the cooking of blood.

Nineteenth—The saving of waste water for liquid "stick" from the cooking of pigs' feet, tripe, etc.

Twentieth—The cooking shrinkages on sausage, boiled hams, etc., due to lack of knowledge of the critical internal temperature at which meat products are cooked.

Twenty-first—The saving of marrow from the beef killing and cutting bones.

Twenty-second—The amount of meat left on the cut bones at the time of boning.

It is the intention to publish an article on each of these items, furnishing whatever information we may have at hand concerning the proper method of conserving products, as outlined in each of the paragraphs mentioned. These articles will appear in early issues of The National Provisioner.

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 Meat Packers' Trade and
 Supply Association

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FULL MEAT PRODUCTION

In all the modern slaughter houses the practical kill cooler foreman and superintendent fully realize what it means to get full yields of their by-products, but frequently do not provide the proper check method in order to know definitely each day that full production of all parts has been obtained.

A careful count should be made of all tails, hearts and items of such nature. Careful weights should be taken on the production of cheek meats, brains and items of this kind. At the end of each day the cooler men should check up their receipts against the number of each head of cattle, sheep and hogs slaughtered, and balance out their production the same as a bank cashier balances his case, checking in only the pieces saved by making certain that the full production of each head is obtained.

It has not been a great many years ago that the hide and the fat were the only by-products saved, but in later years there has been a demand developed for the meats—productions that were formerly wasted. This has been brought about by reason of campaigning so that the consuming public learn of the value of these items as food products.

The method of producing, chilling and an attractive method of packing—a neat, attractive-looking package—have likewise had considerable to do with the ever-increasing demand for these meat products.

The values of these meat products have long been understood by the people of foreign countries, but sheep and pork had been so plentiful in this country in the past that there did not appear to be the same necessity for consuming these meat products on this side as existed in the foreign countries. Today the average American family is educated to the true value of these meat products, and the situation that formerly existed, to the extent that the housewife who purchased these meat products was stingy or poor, has been completely eliminated.

The development of the freezer as an adjunct to the packing business has made it possible to accumulate these products during the heavy slaughtering season, for distribution during the season when the slaughtering is light, and therefore during the present year it is considered not only an economic loss, but also a waste, to put hog snouts, livers, ears, tails, cattle cheek meats or any of these meat products from slaughtered carcasses in the rendering tank.

The modern packing house superintendent guards against any of these products

going into the tank as he guards against any product going into the sewer. It is therefore necessary for every packer, large or small, to look well into his system of saving full production of these meat products, and likewise his system of daily balancing out his productions of each item against the kill.

The National Provisioner has begun the publication of a series of articles on these subjects, prepared by the Committee on Packinghouse Practice of the Institute of American Meat Packers, which should be read by every packer who wants to save money and product, and by his foremen and superintendents. This is only one of the many practical pieces of work being done by the Institute for the benefit of the industry.

TO GET BACK TO NORMAL

The factors and processes of the industrial world of America are closely interdependent. Everything that is bought has its bearing on the employment of a long line of workers going back to the ultimate source of the raw material from which the article is made. At the far end of that line stands the man or woman who obtains the raw material from the earth—for the earth or products of the earth is the source of practically all raw materials.

Next stand the workers who advance the raw material through the various processes of development and manufacture. Then the men and women who transport the article and distribute it, and finally those who sell it to the ultimate consumer.

When you buy foolishly, unnecessarily, or extravagantly you disrupt that long line of workers upon whom the community and the nation depend for its necessary supplies. By just so much you injure yourself and every other consumer, which means every citizen of the United States. When you buy wisely, intelligently, and reasonably what you need, you do your share to keep the workers of the nation employed in healthy, normal, essential procession of production.

Thrift is not parsimony. Thrift is a necessity for the improving of conditions which now face this nation. To spend money foolishly, unnecessarily, or to no good purpose is to disrupt the production system and throw away financial and material resources sorely needed to reduce the cost of necessities. On the other hand, it is unnecessary to refrain from buying useful and necessary things. The endeavor to get along without the things actually needed is not thrift but parsimony.

Thrift consists of wise and intelligent buying, wise and intelligent use of what is bought, wise and intelligent saving, and wise and safe investment. By following those precepts of thrift you will do your part to restore healthy, normal processes of industry and commerce and solve the problem of the high cost of living.

August 14, 1920.

Meat Packers' Institute Has New Secretary

A bulletin just issued over the signature of President Thomas E. Wilson of the Institute of American Meat Packers announces the appointment of C. B. Heinemann as secretary of the Institute.

Mr. Heinemann is very well known in the meat and livestock industries, and leaves the secretaryship of the National Livestock Exchange to take his new position. In connection with the National Livestock Exchange he has done specially effective work for that industry during the past year and more! His knowledge of the packinghouse field was acquired through a connection of twelve years with Morris & Company. He has a wide acquaintance and is universally popular, both because of his engaging personality and by reason of his capacity for hard work.

In announcing his accession President Wilson in his bulletin says:

To the Members:

At the time when the American Meat Packers' Association was reorganized and when the first plans were outlined for the formation of the Institute of American Meat Packers, it was realized by all those taking part in this work that the first plans and activities would necessarily be largely experimental, and that as time passed and various problems presented themselves for solution the organization, methods of transacting business and personnel would be adjusted eventually to best meet the conditions.

The recent intensive activities of the Institute along lines involving an intimate practical knowledge of the meat packing industry and of the closely allied livestock industry have demonstrated that the person to carry on the work of the secretary of the Institute ought to be one who has an intimate practical knowledge of the

meat packing industry and the livestock industry. The secretary's office under the present plans has ceased to be mainly an office where records of members are kept and general matters of interest distributed.

The new plans for the activities of the Institute will call for the services of a secretary possessed of a thorough knowledge of the meat packing industry and the livestock industry, and it is a source of gratification to announce that for this work the executive committee has been



C. B. HEINEMANN,
Secretary, Institute American Meat Packers.

able to secure the services of Mr. C. B. Heinemann, who for the past four years has been secretary of the National Livestock Exchange. Prior to that he was for twelve years connected with Morris & Company.

Our present secretary, Mr. Robert G. Gould, has given freely and loyally of his time, and we feel that he is entitled to our deep gratitude for the manner in which he has assisted in organizing the work of the Institute during its formative period.

Very truly yours,
THOMAS E. WILSON, President.

TRADE GLEANINGS.

The Reliance Fertilizer Co., Savannah, Ga., has increased its capital from \$300,000 to \$500,000.

R. J. Colson and E. C. Gay, Biloxi, Miss., install \$50,000 equipment for the manufacture of fertilizer.

The New Haven Beef Co., New Haven, Conn., has been incorporated with a capital stock of \$50,000.

Armour & Company, Chicago, have increased their capital stock from \$210,000,000 to \$400,000,000.

The new rendering plant at Alpha, Ia., known as the Alpha Rendering Company, is now in operation.

The Central Packing Company, Muskogee, Okla., has been incorporated with a capital stock of \$50,000.

A new \$100,000 packing plant, known as the Bonner Meat Company, is now under construction at Sandpoint, Idaho.

The stockyards at Doris, Ia., were entirely destroyed by fire recently. The yards were owned by F. B. Maynard.

The fertilizing department at the plant of Morris & Company at Oklahoma City, Okla., was damaged by fire recently to the extent of \$2,000.

A group of leading citizens of Butte, Mont., have taken options on a 3,000 acre site on the flats below Butte and are planning to establish a stockyards district.

At a recent meeting of the board of directors of the American Cotton Oil Company, New York, Waldo S. Reed was elected treasurer to succeed Lyman N. Hine.

Plans are being formulated at San Diego, Calif., for the organization of a \$5,000,000 corporation which will build a plant for the manufacture of vegetable oils, margarine, soap and by-products, the concern to be known as the Great Western Oil Company.

The Diamond City Beef Company have opened a second establishment at 816 West Lackawanna Ave., Scranton, Penn., the first plant being located at Wilkes-Barre, Penn. W. R. Roper, formerly connected with Stowers Packing Plant, is manager of the new plant.

The East Tennessee Packing Company, Knoxville, Tenn., have increased their capital stock from \$50,000 to \$200,000, and have decided to adopt a plan to assist their employees to become part owners of the industry. The additional capital stock of the company will be available to employees only.

British interests have secured control of the three largest coconut oil companies in the Philippines, which have been consolidated into what is known as the Philippine Refining Corporation, with a capital of \$10,000,000. The concerns taking over the Philippine Refining Corporation are the Visayan Refining Co., Risal Refining Company and the Philippine Refining Co.

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MEAT PACKERS
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces. pork and beef by the barrel or tierce and hogs by the hundredweight.

Trading Quiet—Prices Heavy—Hog Movement Liberal—Export Situation Difficult
—Complicated Foreign Position.

The provision market during the past week has again moved within very narrow limits, with not a great deal of interest shown in the trade. The conditions which have influenced the market have been of rather a depressing character, partly due to the political and monetary developments. The rallies have not been important, and there has been rather easy decline when selling was resumed.

The situation has shown a continuation of a fair movement of hogs. The average price has been well maintained, with quotations holding 14 1/4c during the past week, the market working up to 15c notwithstanding the action of the future market and the dullness of the foreign demand. The position of hogs continues to a very large extent to dominate the market. With hogs at 15c the depression in product is rather difficult to explain, excepting on the ground that there is a very large amount of old product on hand, and with the season rapidly approaching the fall packing period there is some apprehension that the old stuff may not be moved before it comes into competition with the new.

The distribution from Chicago has been on a fair scale, but the export distribution is very light. The exports for the past week were barely 8,000,000 lbs. of meat, although the shipments of lard amounted to about 14,000,000 lbs. During the week there were reports of orders at the seaboard for a fair amount of lard for the English commission and this was quite a steady factor in the market. The new business, however, in meats is reported very limited. This without doubt is due to the exchange situation, and the exchange situation has been a direct devel-

opment apparently of the political situation.

With exchange, both English and Continental, showing at times distinct weakness so that it was difficult to dispose of any considerable amount of bills, there was very little opportunity for fresh business in exports excepting where the demand was poor. The opinions expressed by exporters were that foreign buyers would readily pay a higher price for meats and fats if they could sell their exchange on a better market than they could to pay the present price and sell exchange in the present market. The question of buying exchange, say on the basis of \$4 for sterling, and selling it at \$3.60 would make a difference of about 11 per cent in the price which could be paid for the product and still be no worse off than at present.

The government report on feed crops was extremely promising. This report claims a corn crop of 3,003,000,000 bu., oats 1,402,000,000 bu., barley 196,000,000 bu. and hay 107,000,000 tons, showing that there should be an ample supply of feedstuffs compared with last year. The total production of corn, oats and barley amounts this year to 4,601,000,000 bu., against 4,331,000,000 bu. last year, and the total crop of hay amounts to 107,200,000 tons, against 108,600,000 tons last year. The fact that the hay crop does not show a larger promise from a year ago is quite a surprise to most of the grain trade. It seems to be due to the injury to late crop from the extreme heat.

In connection with the government report the statement of the acreage of all the crops is rather impressive. The total acreage of the 20 principal crops is given at 329,127,000 acres, against 358,608,000 acres last year. The decrease is largely due to the falling off in the winter wheat area.

The packing operations reported upon this season show a considerable falling off compared with last year, as reflected in the total of the packing returns and also the total reports of the inspected slaughterers. The figures are now, however, about

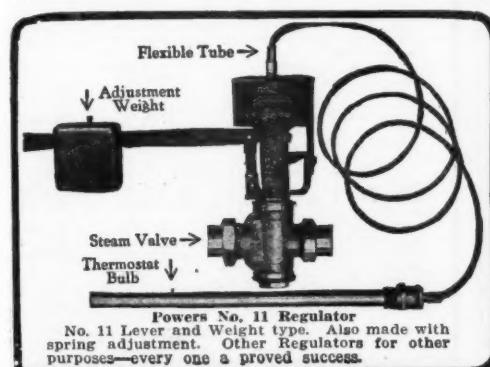
to compare with the decreased figures of a year ago, and it is therefore quite likely that the comparisons will not be as favorable from now on. The problem, however, is a very serious one. Unless there is a further decrease in packing operations, or else a material further increase in the domestic consumption, or a partial recovery in the volume of exports, the question of distribution of the product is a very serious one.

Many are confident, however, that a movement to a lower level of retail prices will mean a larger distribution of pork and beef products. The increase in the domestic distribution of both was several hundred millions pounds this year compared with last, the gain in round numbers being over 900,000,000 lbs. A gain the coming year of even half this amount, and a continuation of the moderate export business, would very nearly take care of the product figures. With a consumption which runs into nearly 10,000,000,000 lbs. a year, an increase of 5 per cent in the distribution is not a very difficult proposition.

Stocks of product at the leading Western points at the end of July follow:

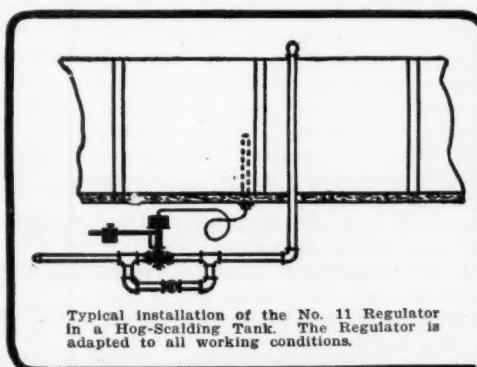
	July 31, 1920.	June 30, 1920.	July 31, 1919.
M. Pork— New, bbls.....	22,793	24,673	3,448
Old, bbls.....			17
Other kinds of pork, bbls.....	66,627	70,197	39,723
P. S. Lard— New, lbs.....	100,364,027	100,802,467	32,170,052
Old, lbs.....	2,590	2,590	100,640
Other kinds of lard, lbs.....	18,954,998	25,354,288	29,950,210
	119,321,615	126,159,345	62,220,902
Dry Salt Meats— Sh. ribs, new, lbs.....	16,960,968	17,409,507	8,645,747
Ex. short clears.....	13,602,705	13,892,723	7,298,471
Sh. clear middles.....	6,600,532	8,146,470	21,537,356
Ex. short ribs.....	2,237,539	2,164,570	4,078,096
D. S. fat backs.....	21,161,435	24,015,229	8,492,547
D. S. shoulders.....	5,228,092	6,156,012	6,471,290
D. S. bellies.....	61,058,981	66,278,662	61,420,619
	126,850,312	138,063,173	117,854,639
Pickled Meats— S. P. hams, lbs.....	68,412,508	75,558,474	82,176,001
S. P. skd. hams.....	29,640,324	29,716,817	35,557,600
S. P. picnies.....	24,853,828	27,255,680	29,995,537
S. P. shoulders.....	382,226	377,380	1,782,928
S. P. bellies.....	25,905,604	27,405,285	26,761,650
	149,194,490	160,313,636	176,274,376
Other cut meats, lbs.....	79,035,049	87,589,275	90,209,166
Total cut meats, lbs.....	355,739,851	385,966,084	384,338,178

PORK—The market remained very dull



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August 14, 1920.

with domestic demand slow and foreign demand lacking. Mess was quoted at \$33 @34, family \$46@50, and short clears \$37.50@39.50. At Chicago cash pork was quotable at \$24.75. demand lacking.

LARD—The market was quiet and easier with demand generally slow and a weaker tone in the west. Prime western was quoted at 19½c; middle west around 19c. New York City 18@18½c, refined to the continent 21½c, South American 21½c, Brazil kegs 22½c and compound 17@18½c, according to brand and quality. At Chicago loose lard was offered at \$1.40 under Sept., while leaf lard was quoted at 18c.

BEEF—The market was inactive but was very firm. Mess was quoted at \$18@19, packet \$19@20, family \$23@24, and extra Indian mess \$32@34.

SEE PAGE 33 FOR LATER MARKETS

AN OPTIMIST ON PROVISIONS.

Receipts of hogs this week are light. This is an indication of the cleaning up of desirable hogs. "Our reason for this conclusion is that good prices should have brought more hogs if the hogs were there," say W. G. Press & Co., in their market letter. "This is the first week for months that market advances have not brought hogs, and most of the advance has been on the common grades, showing that even that grade is scarce."

"There are less corn-fed cattle coming to market at the present time than have come at this period for a number of years. They are bringing \$17.50 a 100 lbs. With the scarcity of corn-fed cattle it is very evident there are no feed-lot hogs left. With grass cattle selling at \$12.50, when in the best form of the year, and corn-fed cattle selling at \$17.50, and advancing 50c this week, no further illustration is needed as to the scarcity of good beef. When there are plenty of good corn-fed cattle on the market one can rest assured there are plenty of good hogs to come. Therefore we say the good hogs are all in."

"Many are wondering why our receipts of hogs recently have been larger than last year. The uneven quality of the hogs coming to market answers that question.

Discouraged hog raisers have been unloading their sows and unfinished hogs. For several months hogs have lost money, and the agitation that has been going on as to lowering of price levels has hurried the farmer to a liquidating process. This marketing of breeding sows and unfinished hogs means there will be less hogs and higher prices later. Our present stocks of hog products are not cumbersome when one considers the scarcity ahead. This scarcity will have to be made up out of the stocks now on hand, and which have been so demoralizing to the hog and provision markets.

"At the present time the air is full of adventures into dreamland as to the catastrophe that lies ahead of us regarding price demoralization, while the fact of the matter is, if expert knowledge be of any benefit, nothing but prosperity is awaiting us. The working people, who are the mainstay of food prices, never have been so prosperous, and owing to the scarcity of labor will continue to draw big wages. At least they will be the last to come under revision. The railroads have been allowed an advance in rates and they will spend millions of dol-

lars re-equipping. Europe, while now somewhat unsettled, will continue liberal buyers of our foods.

"Prices are a little lower here and there but there is nothing to indicate anything like a marked recession. Neither the supply of material, wages paid labor, accumulation of merchandise, nor the correction of transportation difficulties indicates lowering of price levels. The future provision market, in our opinion, has been more sensitive owing to the restless feeling of the public mind than any other food commodity.

"Take butter, for instance, as compared to lard. Butter has remained firm in price all summer, from 55c to 60c lb. wholesale, while lard has been struggling along almost friendless, but oleomargarine is wholesaling at 27c to 35c. This makes lard look like a donation, selling at the present time around 17½c lb. loose. Now that the best lard season is about to be entered there is no reason why lard should not sell much higher.

"As to meat foods, good beef is high, almost prohibitive. Pork loins are selling around 50c, good ribs around 40c, wholesale. Poultry is also high; chickens are wholesaling at 40c lb. and retailing from 60c to 70c, while short ribs are selling close to 15c, about the price of live hogs, and with the South out of live hogs, the cotton-picking season should certainly give that class of meat relief, and we think it will."

MARKINGS ON WRAPPED MEATS.

Ruling of the federal meat inspection authorities giving permission for the wrapping of certain fresh meats under the net weight regulations was recently published in the columns of *The National Provisioner* and sent to members of the Institute of American Meat Packers in the form of a bulletin. It appears that its scope was not generally understood, and that terms of the regulations are not being observed in some cases. The following bulletin was

issued this week from Chairman James S. Agar of the Committee to Confer with Government Officials:

To the Members:

With reference to Bulletins No. 35-P of May 5 and No. 51-P of June 8, 1920, relating to net weight markings on wrapped meat it has come to our attention that in certain parts of the country fresh meat is still being wrapped in parchment paper which shows a printed label.

Such action is considered to be not in keeping with the recent ruling on the subject and it is urged that members of the Institute take special pains to see to it that all wrapping material be of a sort and employed in a manner permitted by the ruling referred to.

Failure to observe this precaution may conceivably precipitate reconsideration of this whole matter.

Yours truly,
JAMES S. AGAR, Chairman,
Committee to Confer with Government Officials.

SKINNER PACKING CO. DIRECTORS.

The recent election of five additional members of the board of directors of the Skinner Packing Co., ordered by the state when it dismissed suits against the company, was a decisive victory for the management over the "committee of nine" which sought to gain control over the company. Both factions were represented on the ballot. The men elected directors are: Arah L. Hungerford, H. W. Churchill, W. W. Head, J. N. Campbell and C. B. Wiltse. They will sit on the board with the present members. Paul F. Skinner, Dr. Gilmore, D. C. Robertson and William Ferguson.

It is expected that operations at the Skinner plant will be resumed within a short time.

EXPORTS OF PROVISIONS

Exports of provisions from the Atlantic and Gulf ports for the week ending Aug. 7, 1920, with comparisons:

	1920.	1919.	1919.	1918.
	Week	Week	From Nov.	From Nov.
	ended Aug.	ended Aug.	1 to Aug.	1 to Aug.
Unit. Kg.	7,292,100	17,334,550	484,275,400	797,773,940
Continent	3,239,500	13,242,125	318,358,750	842,305,720
So. and Cent.	1,995	2,372
America	569	4,566	4,647
W. Indies	874	1,880	14,361	19,771
B.N.A. Cols.	30	5,783	8,795
Other Countries	94	3,044	519
Total	1,567	2,030	42,306	44,953

	BACON AND HAMS, LBS.		
Unit. Kg.	3,521,000	17,334,550	484,275,400
Continent	3,239,500	13,242,125	318,358,750
So. and Cent.	1,995
America	171,861	1,746,633
W. Indies	1,081,877	12,738,107
B.N.A. Cols.	24,672	575,927
Other Countries	43,985	775,497
Total	8,102,895	30,576,675	818,470,314

	LARD, LLBS.		
Unit. Kg.	4,786,900	7,292,100	223,639,468
Continent	11,487,500	4,943,914	263,978,403
So. and Cent.	397,152,275
America	1,148,070	4,113,962
W. Indies	999,108	405,000	14,581,425
B.N.A. Cols.	11,587,518
Other Countries	43,985	730,674
Total	8,102,895	30,576,675	818,470,314

	LARD, LLBS.		
Unit. Kg.	4,786,900	7,292,100	223,639,468
Continent	11,487,500	4,943,914	263,978,403
So. and Cent.	397,152,275
America	1,148,070	4,113,962
W. Indies	999,108	405,000	14,581,425
B.N.A. Cols.	11,587,518
Other Countries	43,985	730,674
Total	8,102,895	30,576,675	818,470,314

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork	Bacon and	Hams, lbs.	Lard, lbs.
From—				
New York	1,567	8,102,895	18,497,100	
Boston	1,713,000	2,290,000	
Philadelphia	34,000
New Orleans	250,000
Montreal	2,400,000	3,925,000	
Total week	1,567	12,215,895	24,996,100	
Previous week	14,947,600	18,193,668	
Two weeks ago	2,049	10,667,600	10,199,668	
Cor. week 1919	2,030	30,576,675	12,641,014	

Comparative summary of aggregate exports from Nov. 1, 1919, to Aug. 7, 1920:

1919 to 1920. 1919 to 1919. Decrease.

Pork, lbs. 8,461,200 8,990,000 529,400

Bacon and hams, lbs. 818,470,314 1,047,711,876 829,241,562

Lard, lbs. 508,817,447 632,707,493 123,890,046

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—The market the past week has been dull and weaker, and although no important sales have taken place, there were rumors of sales early in the week, and prices declined $\frac{1}{2}$ c a lb. from the levels of last week. Offerings were somewhat larger and demand was less active, with soapmakers showing little or no interest and with export interest lacking. The foreign political news had little influence and foreign tallow continued to press on the market. The heavy tone in oils and the unsteadiness in lard appeared to be having some influence. At New York prime city was quoted at 9 $\frac{3}{4}$ c nominal, special loose at 10 $\frac{1}{2}$ c, and edible at 12c nominal.

STEARINE.—The market the past week has been dull and featureless, with the undertone barely steady. Demand is quiet and the weakness in tallow is against the market. Oleo at New York was quoted at 13c.

OLEO OIL.—The market was dull, featureless and unchanged. At New York extra was quoted at 17c.

SEE PAGE 38 FOR LATER MARKETS.

GREASE.—The market was dull and barely steady, due to the heavy tone in oils and slow demand from soapmakers. At New York yellow was quoted at 9@9 $\frac{1}{2}$ c, choice house 9@9 $\frac{1}{2}$ c, brown 8 $\frac{1}{2}$ c, and white 10 $\frac{1}{4}$ @11 $\frac{1}{2}$ c.

NEATSFOOT OIL.—The market is steady but otherwise conditions were unchanged. Pure refined was quoted at \$1.55, extra No. 1 \$1.35, No. 1 \$1.30, and prime \$1.40@1.45.

LARD OIL.—The market was quiet but firmly held. Prime winter in bbls. was quoted at \$1.90@1.95, extra No. 1 \$1.25, No. 1 \$1.10 and No. 2 \$1.

CANADIAN CATTLE MARKETS.

Receipts of cattle and calves at chief Canadian centers, with top prices for selects, compared to the same time a month and a year ago, are reported as follows by the Market Intelligence Division of the Dominion Department of Agriculture for the week ending Aug. 5, 1920:

CATTLE.

Receipts		Top price good steers					
Week	Same	Week	Week	Same	Week	Week	Same
ending	week,	ending	week,	ending	week,	ending	week,
Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	5,717	4,886	5,296	\$15.50	\$14.25	\$16.25	
Montreal (Pt. St. Chs.)	809	1,846	1,101	13.50	13.75	14.50	
Montreal (E. End)	802	1,813	1,203	13.50	13.75	14.50	
Winnipeg	5,745	5,993	4,246	12.50	12.50	13.50	
Calgary	1,615	5,795	1,202	11.00	11.25	11.00	
Edmonton	730	1,894	645	10.00	10.30	11.50	

CALVES.

Receipts		Top price good calves					
Week	Same	Week	Week	Same	Week	Week	Same
ending	week,	ending	week,	ending	week,	ending	week,
Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	1,931	838	1,422	\$20.00	\$21.00	\$20.00	
Montreal (Pt. St. Chs.)	1,273	1,988	933	16.00	15.50	15.00	
Montreal (E. End)	767	1,768	640	16.00	15.50	15.00	
Winnipeg	650	714	674	12.00	10.50	13.00	
Calgary	214	111	12.00	12.00	12.00		
Edmonton	131	578	99	11.00	11.00	12.50	

CANADIAN HOG MARKETS.

Receipts of hogs at chief Canadian centers for the week ending Aug. 5, 1920, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture, with top prices for

selects, compared to a month and a year ago.

Receipts		Top price selects					
Week	Same	Week	Week	Same	Week	Week	Same
ending	week,	ending	week,	ending	week,	ending	week,
Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	5,111	4,949	4,332	\$21.50	\$25.00	\$21.75	
Montreal (Pt. St. Chs.)	2,071	2,039	1,049	21.75	24.25	22.00	
Montreal (E. End)	1,778	2,321	1,216	21.75	24.25	22.00	
Winnipeg	2,935	3,640	3,125	19.25	23.50	18.50	
Calgary	363	1,813	686	18.75	23.25	18.25	
Edmonton	180	614	455	18.25	23.25	18.25	

CANADIAN MUTTON MARKETS.

Receipts of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared with a month and year ago, are reported by the Markets Division of the Dominion Department of Agriculture for the week ending Aug. 5, 1920, as follows:

Receipts		Top price good lambs					
Week	Same	Week	Week	Same	Week	Week	Same
ending	week,	ending	week,	ending	week,	ending	week,
Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	8,838	3,037	4,920	\$16.50	\$20.00	\$18.75	
Montreal (Pt. St. Chs.)	2,466	2,357	2,549	14.50	17.00	15.00	
Montreal (E. End)	1,518	1,720	1,652	14.50	17.00	15.00	
Winnipeg	1,010	807	922	13.50	14.00	13.50	
Calgary	380	48	120	13.00	12.50	12.50	
Edmonton	211	149	53	12.00	10.75	12.00	

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, Aug. 11.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose are as follows:

Receipts		Top price good lambs					
Week	Same	Week	Week	Same	Week	Week	Same
ending	week,	ending	week,	ending	week,	ending	week,
Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	8,838	3,037	4,920	\$16.50	\$20.00	\$18.75	
Montreal (Pt. St. Chs.)	2,466	2,357	2,549	14.50	17.00	15.00	
Montreal (E. End)	1,518	1,720	1,652	14.50	17.00	15.00	
Winnipeg	1,010	807	922	13.50	14.00	13.50	
Calgary	380	48	120	13.00	12.50	12.50	
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Aug. 5.	1919.	July 29.	Aug. 5.	1919.	July 29.	Aug. 5.	1919.
Toronto (U. S. Y.)	8,838	3,037	4,920	\$16.50	\$20.00	\$18.75	
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Montreal (E. End)	1,518	1,720	1,652	14.50	17.00	15.00	
Winnipeg	1,010	807	922	13.50	14.00	13.50	
Calgary	380	48	120	13.00	12.50	12.50	
Edmonton	211	149	53	12.00	10.75	12.00	

Picnic Hams—Green, 4@6 lbs. avg., 18 $\frac{1}{4}$ c; 6@8 lbs. avg., 18 $\frac{1}{4}$ c; 8@10 lbs. avg., 17 $\frac{1}{2}$ c; 10@12 lbs. avg., 17c. Sweet pickled, 4@6 lbs. avg., 18c; 6@8 lbs. avg., 18c; 8@10 lbs. avg., 17 $\frac{1}{2}$ c; 10@12 lbs. avg., 17c.

Clear Bellies—Green, 6@8 lbs. avg., 30c; 8@10 lbs. avg., 28c; 10@12 lbs. avg., 26c; 12@14 lbs. avg., 24c; 14@16 lbs. avg., 23c. Sweet pickled, 6@8 lbs. avg., 28 $\frac{1}{4}$ c; 8@10 lbs. avg., 27c; 10@12 lbs. avg., 25 $\frac{1}{2}$ c; 12@14 lbs. avg., 24c; 14@16 lbs. avg., 23c; 16@18 lbs. avg., 22c; 18@20 lbs. avg., 21c; 20@22 lbs. avg., 20c; 22@24 lbs. avg., 19c; 24@26 lbs. avg., 18c; 26@28 lbs. avg., 17c; 28@30 lbs. avg., 16c; 30@32 lbs. avg., 15c; 32@34 lbs. avg., 14c; 34@36 lbs. avg., 13c; 36@38 lbs. avg., 12c; 38@40 lbs. avg., 11c; 40@42 lbs. avg., 10c; 42@44 lbs. avg., 9c; 44@46 lbs. avg., 8c; 46@48 lbs. avg., 7c; 48@50 lbs. avg., 6c; 50@52 lbs. avg., 5c; 52@54 lbs. avg., 4c; 54@56 lbs. avg., 3c; 56@58 lbs. avg., 2c; 58@60 lbs. avg., 1c; 60@62 lbs. avg., 0c.

Western prices on green cuts are as follows:

Pork loins, 8@10 lbs., 33@34c; 10@12 lbs., 32@33c; 12@14 lbs., 29@30c; 14@16 lbs., 26@27c; skinned shoulders, 21c; boneless butts, 30c; Boston butts, 25c; lean trimmings, 15c; spareribs, 15c; neck ribs, 4c; kidneys, 4c; tails, 10c; livers, 2c; pig tongues, 20c.

PACKERS' TRACKING EQUIPMENT.

The Schwend-Mostyn Company, Ouray, Colo., are installing in one of their new buildings complete overhead tracking equipment to handle dressed beef. This will occupy both floors of the plant at Ouray. The entire equipment is being furnished by the Brecht Company, St. Louis, Missouri.

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Approve Principles of Industrial Relations

Overwhelming approval of a platform setting up twelve principles of industrial relations has been given by the membership of the Chamber of Commerce of the United States in a referendum vote, the result of which has just been announced. The vote taken was on the report of a special committee of the chamber's board of directors. This report went deeply into the subject of the employment relation, and recommended, among other things, recognition of the right of "open shop" operation and the right of employers and employees to deal directly with each other without participation by outside interests.

The twelve principles of industrial relations advanced by the committee and the vote on each are given as follows:

1. Every person possesses the right to engage in any lawful business or occupation and to enter, individually or collectively, into any lawful contract of employment, either as employer or employee. These rights are subject to limitation only through a valid exercise of public authority.

In favor, 1,675; opposed, 2.

2. The right of open-shop operation, that is, the right of employer and employee to enter into and determine the conditions of employment relations with each other, is an essential part of the individual right of contract possessed by each of the parties.

In favor, 1,665; opposed, 4.

3. All men possess the equal right to associate voluntarily for the accomplishment of lawful purposes by lawful means. The association of men, whether of employers, employees or others, for collective action or dealing, confers no authority over, and must not deny any right of, those who do not desire to act or deal with them.

In favor, 1,677; opposed, 4.

4. The public welfare, the protection of the individual, and sound employment relations require that associations or combinations of employers or employees, or both, must equally be subject to the authority of the state and legally responsible to others for their conduct and that of their agents.

In favor, 1,671; opposed, 4.

5. To develop, with due regard for the

health, safety and well-being of the individual, the required output of industry is the common social obligation of all engaged therein. The restriction of productive effort or of output by either employer or employee for the purpose of creating an artificial scarcity of the product or of labor is an injury to society.

In favor, 1,675; opposed, 3.

6. The wage of labor must come out of the product of industry and must be earned and measured by its contribution thereto. In order that the worker, in his own and the general interest, may develop his full productive capacity, and may thereby earn at least a wage sufficient to sustain him upon a proper standard of living, it is the duty of management to co-operate with him to secure continuous employment suited to his abilities, to furnish incentive and opportunity for improvement, to provide proper safeguards for his health and safety and to encourage him in all practicable and reasonable ways to increase the value of his productive effort.

In favor, 1,679; opposed, 2.

7. The number of hours in the work day or week in which the maximum output, consistent with the health and well-being of the individual, can be maintained in a given industry should be ascertained by careful study and never should be exceeded except in case of emergency, and one day of rest in seven, or its equivalent, should be provided. The reduction in working hours below such economic limit, in order to secure greater leisure for the individual, should be made only with full understanding and acceptance of the fact that it involves a commensurate loss in the earning power of the workers, a limitation and a shortage of the output of the industry and an increase in the cost of the product, with all the necessary effect of these things upon the interests of the community and the nation.

In favor, 1,677; opposed, 3.

8. Adequate means satisfactory both to the employer and his employees, and voluntarily agreed to by them, should be provided for the discussion and adjustment of employment relations and the just and prompt settlement of all disputes that arise in the course of industrial operation.

In favor, 1,668; opposed, 8.

9. When, in the establishment or adjustment of employment relations, the employer and his employees do not deal individually, but by mutual consent such

dealing is conducted by either party through representatives, it is proper for the other party to ask that these representatives shall not be chosen or controlled by, or in such dealing in any degree represent, any outside group or interest in the questions at issue.

In favor, 1,568; opposed, 54.

10. The greatest measure of reward and well-being for both employer and employee and the full social value of their service must be sought in the successful conduct and full development of the particular industrial establishment in which they are associated. Intelligent and practical co-operation based upon a mutual recognition of this community of interest constitutes the true basis of sound industrial relations.

In favor, 1,664; opposed, 2.

11. The state is sovereign and cannot tolerate a divided allegiance on the part of its servants. While the right of government employees, national, state or municipal, to be heard and to secure consideration and just treatment must be amply safeguarded, the community welfare demands that no combination to prevent or impair the operation of government or of any government function shall be permitted.

In favor, 1,663; opposed, 4.

12. In public-service activities the public interest and well-being must be the paramount and controlling consideration. The power of regulation and protection exercised by the state over the corporation should properly extend to the employees in so far as may be necessary to assure the adequate, continuous and unimpaired operation of public-utility service.

In favor, 1,649; opposed, 18.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week of July 31 to Aug. 6, 1920:

	July	August
	31.	2.
Chicago	53 1/4	52 1/4
New York	53	54
Boston	56 1/2	55 1/2
Philadelphia	55 1/2	54 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	July	August
	31.	2.
Chicago	53 1/4	53 1/4
New York	53	52 1/2
Boston	55 1/2	54 1/2
Philadelphia	55 1/2	54 1/2

Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1.
Chicago	60,645	60,856	44,159	1,545,275 1,774,128
New York	55,369	61,128	51,666	1,374,494 1,943,229
Boston	29,195	34,280	22,807	672,616 733,930
Philadelphia	11,232	15,786	12,771	400,749 438,442

Total ... 156,441 172,059 131,823 3,903,134 4,889,720

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand.	Cor.
Chicago	413,887	59,928	20,411,804	31,207,635
New York	243,686	41,780	19,484,988	25,963,460
Boston	107,027	52,021	14,631,658	17,103,846
Philadelphia	43,680	22,905	5,043,820	4,300,017

Total 808,280 176,724 59,652,270 78,576,368

CHIMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 10, 1920.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74 or 76 per cent caustic soda, 6@6 1/2c lb.; 60 per cent caustic soda, 6 1/4c per lb.; 98 per cent powdered caustic soda, 6 1/2@7c lb.; 48 per cent carbonate of soda, 3 1/2@4c lb.; 58 per cent carbonate of soda, 3 1/4@3 1/2c lb.; talc, 1 1/4@2c lb.; silex, \$20 per 2,000 lbs.

Clarified palm oil in casks 2,000 lbs., nominal, 11@11 1/2c lb.; yellow olive oil, \$3@3.25 gal.; Cochin cocoanut oil, 17@17 1/2c lb.; Ceylon cocoanut oil, 16@16 1/2c lb.; cottonseed oil, 13@13 1/2c lb.; soya bean oil, 14@15c lb.; corn oil, 14@15c lb.; peanut oil in bbls., deodorized, 17c per lb.; crude, 11 1/2@12c lb.

Prime City tallow, special, nominal, 11c per lb.; dynamite glycerine, 27 1/2@28c lb.; saponified glycerine, 88 per cent, 20 1/2c per lb.; crude soap glycerine, 18 1/2@13 1/2c lb.; chemically pure glycerine, 28 1/2c lb.; prime packers' grease, 9 1/2@10c lb.

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CHICAGO

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Dullness Continues—Prices Heavy—Demand Lacking—Trade Small.

There was no outstanding feature in the vegetable oil market the past week, the trade being of very small proportions and the demand continuing at a minimum. The undertone of the various oils remained heavy and some of the oils established new low levels for the season, although price changes on the whole were not important. The entire trade appeared to be awaiting developments and was puzzled over the continued lack of interest on the part of the consuming trade, which was looked upon largely as forecasting that prices have not yet reached their lowest levels. Offerings were not pressed for sale excepting peanut oil, which appeared to be pressing on the market and was at new low levels.

Trading in cottonseed oil on the New York Produce Exchange was at a very low ebb; in fact, on the smallest scale in many weeks past. Daily operations counted for little and price changes were unimportant. The market, however, has an undercurrent of weakness, particularly the nearby positions, due to the pressure of actual oil on the market and an utter lack of support or consuming demand with which to carry off the surplus offerings.

Commission houses have been on both sides throughout the week and the market has moved both ways within a very narrow range, with professionals inclined to hold off and await developments. The foreign news was without influence on this market, as was the firmness in the grain and lard markets at times, and this was possibly due to the fact that outside interest was lacking, and owing to the general bearish sentiment which prevails among the trade at the moment. With the big carryover constantly in the minds of the professional element offerings increase on the small bulges, but there has been a disposition in evidence recently to cover on the breaks.

In most quarters a belief prevails that the market will continue a narrow unimportant affair until the latter part of August or early September, when it is believed that the September longs will become uneasy and begin to liquidate or switch to the later positions. The past week saw the September delivery gradually worked below the distant months, and there are many predictions that a big carrying charge will be seen before September expires. As yet there have been no predictions as to how large the September deliveries on contract will be, but the

open interest in that month is said to be very liberal and quite large deliveries are anticipated. In some quarters it is contended that the refiners will be forced to take in considerable September oil to prevent further big slumps in the market, and that if the September deliveries are well absorbed the market is in a position where it could easily advance 1 to 2c a lb., as there has been evidence recently of the market having an oversold appearance.

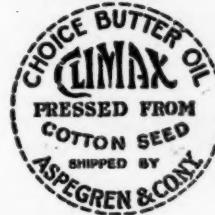
Consumers continue to buy in a hand-to-mouth way, and as a result consumption remains below normal. The fact that new oil will be moving shortly tends to restrict outside buying power, and according to large refining interests the Georgia mills are beginning to operate already. New seed is nominally quoted at from \$20 to \$30 per ton. Operations as yet in seed are unimportant. It is contended, however, that the banks will bring pressure upon the farmer to dispose of part of the seed holdings at least, and with new crude oil offering around 9c the cottonseed level should not be over \$25 per ton. Cotton crop news the past week has been more mixed. Some estimates have been made as high as 13,250,000 bales, while there are other predictions of around 12,000,000 bales. The weekly weather report indicated favorable conditions, but

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August 14, 1920.

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Southern advices continue to tell of unsatisfactory weather conditions in sections and increasing weevil damage, while the American Cotton Association placed the condition of the crop at 69% on August 9th, against 75% on July 21st, and concluded the report with a statement that this would be the sixth short crop. Advices from Texas, however, were ideal and according to some railroad reports this state alone had the prospect of fully 3,500,000 bales.

Old crop crude cottonseed oil sold within the past week at 9c a lb. and new crop crude oil continues to offer in a small way at between 9 and 9½c. Soya bean oil reached new low levels, getting down close to 9c, while Oriental peanut oil sold at 10c in buyers' tank and domestic peanut sold at 9c f.o.b. the mill. Tallow developed a weaker tone and was offered 1½c a lb. under the levels of a week ago, while compound lard was further reduced and has reached the 17c level for car lots. Demand for vegetable oils and compound lard, however, did not improve on the breaks, and an uncertain feeling prevails throughout the trade.

The foreign demand for cotton oil and other oils has continued exceedingly quiet, and export clearances have been somewhat smaller than those of the past few years. The renewed weakness in foreign exchange due to the Russian-Polish situ-

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ation further tended to retard business, but the political news from abroad has developed a more re-assuring tone and foreign exchanges have recovered some of the losses. It is problematical, however, whether or not the foreign demand will pick up shortly, even should foreign exchange jump sharply, as reports from abroad continue to indicate that Europe is not so sorely in need of greases as she is for other food commodities. The English oil markets, however, have developed a stronger tone and have scored some fair advances from the extreme low levels of the season. This is particularly true of the English cotton oil markets.

Reports have been current that the Texas Cotton Association has agreed to hold seed from the new crop for at least \$25 a ton, but these reports are current at this time every year and are not taken seriously, as it is believed that as the farmer markets his cotton he will dispose of his seed at the gin rather than cart it back to the farm. The new seed level starts well below that of a year ago, and from present indication it does not appear possible that the South will receive 50% of the price it received a year ago for cotton seed. Cotton prices, however, hold up well and it is more than likely that the South is satisfied with current cotton levels.

COTTONSEED OIL—Market transactions:

Thursday, August 5, 1920.

Market closed steady.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1225 a 1300	
Sept.	1220 1230 1221 1220 a 1225	
Oct.	1225 a 1258	
Nov.	1259 a 1260	
Dec.	1256 a 1260	
Jan.	1259 a 1260	
Feb.	1265 a 1280	
Mch.	1280 a 1299	

Total sales 3,200. Prime Crude S. E., nominal.

Friday, August 6, 1920.

Market closed weak.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1175 a 1300	
Sept.	1185 a 1250	
Oct.	1225 a 1258	
Nov.	1259 a 1260	
Dec.	1256 a 1260	
Jan.	1259 a 1260	
Feb.	1265 a 1280	
Mch.	1280 a 1299	

Total sales 12,100. Prime Crude S. E., nominal.

Saturday, August 7, 1920.

Market closed quiet.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1200 a 1300	
Sept.	1225 a 1250	
Oct.	1240 a 1242	
Nov.	1242 a 1244	
Dec.	1261 a 1265	
Jan.	1240 a 1255	
Feb.	1240 a 1255	
Mch.	1275 a 1281	

Total sales 15,700. Prime Crude S. E., nominal.

Sunday, August 8, 1920.

Market closed steady.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1225 a 1250	
Sept.	1232 a 1240	
Oct.	1240 a 1242	
Nov.	1240 a 1244	
Dec.	1255 a 1260	
Jan.	1255 a 1265	
Feb.	1260 a 1270	
Mch.	1275 a 1282	

Total sales 3,400. Prime Crude S. E., nominal.

Monday, August 9, 1920.

Market closed steady.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1200 a 1250	
Sept.	1232 a 1244	
Oct.	1240 a 1253	
Nov.	1250 a 1260	
Dec.	1248 a 1260	
Jan.	1250 a 1260	
Feb.	1269 a 1270	
Mch.	1290 a 1302	

Total sales 3,200. Prime Crude S. E., nominal.

Tuesday, August 10, 1920.

Market closed steady.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1175 a 1250	
Sept.	1235 a 1238	
Oct.	1255 a 1260	
Nov.	1256 a 1260	
Dec.	1256 a 1260	
Jan.	1259 a 1260	
Feb.	1265 a 1280	
Mch.	1280 a 1299	

Total sales 4,000. Prime Crude S. E., nominal.

Wednesday, August 11, 1920.

Market closed barely steady.

	Range	Closing
Spot	Sales. High. Low. Bid. Asked.	
Aug.	1185 a 1250	
Sept.	1220 a 1225	
Oct.	1259 a 1262	
Nov.	1260 a 1280	
Dec.	1265 a 1268	
Jan.	1265 a 1285	
Feb.	1275 a 1285	
Mch.	1290 a 1305	

Total sales 7,200. Prime Crude S. E., nominal.

SEE PAGE 33 FOR LATER MARKETS

PEANUT OIL—The market was dull and weak. Demand was slow and offers were pressed for sale. Domestic sold at 9c f.o.b. the mill and Oriental sold in buyers' tanks at 10c. Oriental in sellers' tanks was quoted at 11 to 11½c. Domestic, 9@9½c and deodorized at 17@18c.

CORN OIL—The market continued very quiet but is steadily held. Crude corn oil was quoted at 14@14½c and refined in cases \$1.74½.

SOYA BEAN OIL—The market had been featured again by the quietness of the trade. Prices however were weaker and at some new low levels. Rumors were current of sales at from 9c to 9½c a lb. from the coast while on the whole offerings appeared to be larger. Sellers' tanks prompt shipment from the coast was quoted at 9½@9½c, future shipment 9½c, deodorized 15½c and crude at 13½@14½c.

COCOANUT OIL—The market the past week has been very quiet with the undertone unsteady. Offerings were not large but demand continued unimportant. Manila was quoted in sellers' tanks from the coast at 12½@13c, while Ceylon in sellers' tanks New York were 13½c. Ceylon in bbls. New York 15@16c. Cochine 16c nominal and deodorized at 16@17c.

PALM OIL—The market has been dull and featureless but the undertone is rather steady. Largas in casks was quoted at 10½c, niger 9½@9½c and palm kernels at 12½@13c.

NEW ORLEANS MARKETS.

(Special Wire to The National Provisioner.)
New Orleans, La., Aug. 12, 1920.—Old crop prime crude cottonseed oil exhausted. Basic prime folio, 9c bid. New crop prime crude, 9½c bid, 10c asked. No demand for export cake and meal; old crop, 7 per cent meal, \$54, short ton, New Orleans. Loose hulls, \$12, New Orleans.

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Boreas, Prime Winter Yellow
Venus, Prime Summer White
Jersey Butter Oil
Aurora, Prime Summer Yellow

Refineries: WORCESTER, MASS.
BOSTON, MASS.
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Puritan, Winter Pressed Salad Oil
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CRUSHERS ADVISE HOLDING SEED.

Report of the recent conference of cottonseed and allied interests in Texas to discuss the market situation was given in the last issue of The National Provisioner. The committee appointed to survey the situation advised the holding of seed for a minimum price of \$25 even if it had to be used for feed or fertilizer, which is recognized as an uneconomic practice in these days. The report of the committee in full, giving figures and conclusions, was as follows:

At a meeting of cottonseed oil mill men, farmers, ginners, bankers and state officials, held at Dallas, Texas, July 27, 1920, the undersigned committee was appointed for the purpose of investigating the present prices of cottonseed products, the cost of manufacturing cotton seed into products and to estimate a fair price for cotton seed.

This committee was particularly charged with investigation of the conditions responsible for present prices of cottonseed products.

The committee finds the following condition in products markets:

COTTONSEED HULLS—No demand and few sales at \$5 per ton.

COTTON LINTERS—Unprecedented stocks on hand. No demand at any price and but few sales at 1 cent per pound.

CAKE and MEAL—No export demand. No demand from feeders. Some trading between dealers and feed mixers at about \$52 per ton for slab cake, 43. per cent protein.

OIL—Market nominally 10 cents per pound for August-September. No market for future shipment.

IN ZONE 5 of Texas, as established by the Federal Food Administration, the yields of cottonseed products per ton of

COTTONSEED SOAP 65%
CASTOR OIL

CHARLES F. GARRIGUES COMPANY

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OLIVE OIL FOOTS
PALM OIL

HARDENED EDIBLE OILS MADE FROM VEGETABLE OILS OF ALL KINDS

Oils Hardened to Order

The American Oil Treating and Hardening Co.
CINCINNATI, OHIO, U. S. A.

seed and their value at the current market prices are as follows:

262.5 lbs. crude oil at 10c per lb...	\$26.25
50 lbs. linters at 2c per lb.....	1.00
640 lbs. hulls at \$5 per ton.....	1.60
960 lbs. cake at \$50 per ton.....	24.00
87.5 lbs. waste (moisture, dirt, etc.)	

2,000 lbs. \$52.85

Less working cost and freight (see detail) 22.00

..... \$30.85

Less profit 4.00

..... \$26.85

Less contingencies, such as hot seed, deficient yields and excess costs above estimates 1.85

Net value of ton of cotton seed...\$25.00
The estimate above is based on No. 5

HAMLIN & MORRISON

PUBLIC CHEMISTS

PHILADELPHIA, PA.

Official Inspectors Testers

Weighers and Samplers of Oils, Waxes and Fats
of the New York Produce Exchange

Zone, or Southwest Texas. Other zones would be about \$1 per ton for each estimated gallon of oil (7.5 pounds) content above No. 5 Zone, all based on Federal Food Administration zoning.

Based on these yields established by the Federal Food Administration and manufacturing costs estimated by millers as follows:

Freight \$ 3.50

Seed, labor, unloading, handling, etc. .50

Running repairs cost..... 1.00

Labor 4.00

Dormant repairs cost.....	1.50
Fuel	3.00
Press cloth75
Bagging and ties.....	.25
Lubricating oils, etc.....	.50
Interest75
Depreciation and obsolescence.....	1.00
Insurance75
Taxes50
Salaries	1.50
Traveling expense and seed buying	1.00

Total expense per ton of seed..... \$22.00
it will be seen that \$25 per ton f. o. b. seems about all millers can pay for cotton seed under existing products market conditions.

Your committee, however, believes that the intrinsic value for feeding and for fertilizing is in excess of this amount and it recommends that, where it is possible, farmers withhold as much seed from the market as may be feasible, using them for feed and fertilizer, or hold for the advance that may come later in the season.

This report is submitted as a preliminary report because of the limited time available and for the benefit of growers and dealers in Zone 5, where seed is now moving.

Your committee pledge their efforts to adjust market conditions as far as possible and will endeavor to make supplemental report, if it can do so, as soon as seed begin moving in other zones.

Realizing the hardship which the readjustment of world conditions is likely to bring on the farmers, we pledge them our support in seeing that farm products bring cost of production and a fair profit. (Signed)

B. A. McKinney, banker, Dallas, chairman.
C. C. Littleton, crusher, Ft. Worth, secretary.

S. S. Frazer, Texas Cotton Ginner's Ass'n, Dallas.

P. S. Grogan, crusher, Houston.
Walton Peteet, director Agricultural Dept., Texas Chamber of Commerce, Dallas.
I. M. Cook, farmer, Bryan.
D. A. Gregg, assistant director, Warehouse and Markets Dept., Austin.
C. L. Jessup, farmer, Brownsville.
W. B. Yeary, Department of Agriculture, Austin.

W. A. Bennett, crusher, Ft. Worth.

In 1919, at this date, actual sales of 3 per cent slab cake were at \$68.50; in 1920 at \$50. Prime crude oil last year was 22 cents; this year 10 cents, and none selling. Hulls last year \$9, this year \$5, and no takers. Linters, government price set last year at 6 to 8½ cents; this year, 1 cent and no selling.

PACKINGHOUSE PRACTICE.

(Continued from page 21.)

greatest practical value. A bulletin concerning them, issued by the committee, says:

To the Members:

Manufacturing problems are at all times of prime importance to the meat packer. Particularly is this the case in these days of high-priced labor. There never was a time in the history of the meat-packing industry when intelligent discussion of the advantages to be derived from the installation of machinery was more vital to the continued success of the meat packer. and this applies to all types of plant, no matter where located.

The Committee on Packinghouse Practice has during the past several months laid emphasis upon the necessity of supplanting manual labor with machinery wherever possible, and will continue to do so.

Another important matter is the full conservation of product, the utilization for food of all of the product that is edible. The committee is convinced that there is room for much improvement in this particular.

At the Atlantic City convention the Committee on Packinghouse Practice will meet with the members of the Institute at



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Seven Sizes—60 lbs. to 1100 lbs.
Belt Drive or Motor Drive

Saves Time and Money in
Mixing Meats, Sausage
and Other Ingredients

No Waste or Leakage

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CHICAGO, ILL.

two group luncheons, Monday, September 13, and Tuesday, September 14. At these luncheons each member will be at liberty to bring up for discussion any points concerning which definite information is desired. So come prepared to lay before us any manufacturing problems with which you may have been struggling, and also come ready to enter into the general discussions at the group luncheons.

It will be of service to the committee if you will make use of the return postal card enclosed herewith for the purpose of suggesting one or more topics for discussion at our committee's group luncheons. If you prefer to have it so, your identity as the one who suggested the topics mentioned will not be disclosed nor will you be asked to take a leading part in the discussion.

It is quite necessary that we know how many seats to provide for the group luncheons devoted to problems of packinghouse practice and for that reason you are requested to indicate on the return postal card whether or not you wish to attend either or both of these luncheons.

Awaiting your reply, we are

Yours truly,
COMMITTEE ON PACKING-
HOUSE PRACTICE,
W. B. Farris, Chairman,
F. J. Gardner,
M. D. Hardin,
Arthur Cushman,
J. Moog,
John Robertson.

PACKERS' SPECIAL TRAIN.

(Continued from page 21.)

Fill in, stating number of tickets and Pullman accommodations desired. If more than one berth, section, compartment or drawing-room is wanted, please be sure to state and give names of individuals.

Pullman rates: Lower berth, \$6.48; upper berth, \$5.18; section, \$11.66; compartment, \$18.36; drawing room, \$22.68. Two railroad tickets are required for the exclusive use of a compartment or drawing room; one and a half tickets for a section; one ticket for a lower or upper berth.

It is imperative that the treasurer be notified at once, in order that suitable arrangements may be completed. Address W. J. Callahan, Swift & Company, 76 W. Monroe St., Chicago.

SHIPPING AND MERCHANT MARINE.

The United States Shipping Board has published a bulletin containing the shipping act, merchant marine act, suits in admiralty act, emergency shipping laws, and other laws, proclamations and executive orders relating to the Shipping Board and Emergency Fleet Corporation. The publication is revised to July 1, 1920. Copies may be obtained from the Shipping Board or purchased from the Government printing office.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING.

Provisions.

Provisions showed a much firmer tone at the close of the week, with a better hog market. Prices advanced on moderate buying of futures and a fair cash demand. Export trade was reported a little better. Hogs were in better condition.

Cottonseed Oil.

Cotton oil was quiet but stronger late in the week, advancing on buying credited to foreign account and for Western interests. Selling pressure was light, due to the advance in lard. Consuming demand was unimproved. New crop crude oil sold in the Southwest at 9 1/4c.

Closing quotations on cottonseed oil on Friday: September, \$12.64@12.69; October, \$13.00@13.06; December, \$13.10@13.27; January, \$13.13@13.25.

Tallow.

Special loose at 10c.

Oleo Stearine.

Market quoted at 13c. Extra oleo oil, 17c.

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, August 13, 1920.—Spot lard at New York prime Western, \$19.35@19.45; Middle West, \$19.20@19.30; city steam, \$18.50; refined continent, \$21.50; South America, \$21.75; Brazil kegs, \$22.75; compound, \$17.25.

Marseilles Oils.

Marseilles, August 13, 1920.—Copra fabrique, —fr.; copra, edible, —fr.; peanut, fabrique, —fr.; peanut, edible, —fr.

Liverpool Produce Markets.

Liverpool, August 13, 1920.—(By Cable.)—The British government has control of the market and no quotations are available. Australian tallow at London, 78@80s.

Hull Oil Markets.

Hull, England, August 13, 1920.—(By Cable.)—Refined cottonseed oil, 75s; crude, 65s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to August 13, 1920, show exports from that country were as follows: To England, 126,457 quarters; to the Continent, 11,407 quarters; to other ports, none. Exports for the previous week were as follows: To England, 129,582 quarters; to the Continent, 45,873 quarters; to other points, 4,509 quarters.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

Under a slow demand trading on beef has been narrow, with steers holding steady and a slight decline in cows. Lamb and veal declined from one to four dollars, while pork has advanced from one to two dollars.

Good and choice steer beef has formed a small percentage of the week's supplies and shows practically no change from a week ago, while medium and common grades, of which the supplies consisted largely, sold very unevenly, showing a general decline of \$1. The cow supply consisted mostly of undesirable grass stock, which moved slowly. There was a decline of fully \$1 for the week, a further decline being presented by an improved demand on Thursday. Demand is centering on the better grades of which the supply was short. Under a fair demand bulls show no change, other than a decline of 25c on low end. Kosher beef has regained some of the decline of the first of the week, and under a fair demand is closing about \$1 lower than a week ago.

The supplies of lamb have been fully

ample to meet the generally slow demand, which centered largely on lower grades. Market showed some strength Monday, but later eased off and is closing about steady with last Friday.

Supplies of mutton have been moderate and under a fair demand prices have shown no change during the week.

Supplies of veal have been liberal all week, Western calves forming a large percentage of the offering. Markets held steady the first of the week, but continued liberal receipts proved too much for the demand and the week's closing showed prices from \$3 to \$4 lower than Monday.

The light supplies of pork have met with sufficient demand to keep stock moving freely. Loins of all weights and butts have strengthened from \$1 to \$2, while picnics are strong to \$1 higher than a week ago.

Compared with last Friday steers are steady on top of choice, while other grades declined generally \$1, cows \$1 to \$2 lower, bulls 25c down and Kosher beef \$1 lower. Top of lamb steady, with low end of common \$1 higher, mutton steady, veal \$3 to \$4 lower. Pork loins \$1 to \$2 higher, picnics \$1 up, butts \$1 to \$2 higher, with shoulders and spareribs steady.

There will be a light carry-over on all meat.

PACKERS' PURCHASES

Purchases of live stock by packers at principal centers for the week ending Aug. 7, 1920, are reported to The National Provisioner as follows:

	Cattle	Hogs	Sheep
Armour & Co.	5,447	13,500	18,073
Swift & Co.	4,863	13,200	22,508
Morris & Co.	4,010	17,000	7,175
Wilson & Co.	3,343	11,500	10,454
G. H. Hammond Co.	2,023	6,500	—
Anglo-Amer. Prov. Co.	676	8,500	—
Libby, McNeill & Libby	783	—	—
 Omaha			
Morris & Co.	1,624	5,411	3,971
Swift & Co.	2,063	7,923	4,815
Cudahy Packing Co.	2,784	9,214	7,957
Armour & Co.	1,970	8,468	8,253
J. W. Murphy	—	7,905	—
Swartz & Co.	—	1,435	—
 Kansas City			
Armour & Co.	6,354	4,325	2,339
Fowler Pkg. Co.	1,143	—	—
Wilson & Co.	6,459	3,841	1,891
Swift & Co.	9,028	3,805	3,668
Cudahy Pkg. Co.	5,375	783	2,849
Morris & Co.	4,145	3,133	2,080
Butchers	816	558	134
 St. Louis			
Armour & Co.	5,899	8,263	5,858
Swift & Co.	6,416	4,114	3,262
Morris & Co.	3,808	5,208	5,227
St. Louis D. B. Co.	1,327	—	—
Independent Packing Co.	802	—	—
Heil Packing Co.	26	2,000	—
East Side Packing Co.	292	519	—
Feil Packing Co.	—	640	—
American Packing Co.	173	108	—
Krey Packing Co.	171	—	—

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of live stock slaughtered at the following centers for the week ending Aug. 7, 1920:

	Cattle	Hogs	Sheep
Chicago	28,497	—	—
Kansas City	30,391	—	—
Omaha	7,047	—	—
East St. Louis	13,491	—	—
St. Louis City	3,067	—	—
Cudahy	—	848	—
South St. Paul	11,604	—	—
Philadelphia	2,093	—	—
New York and Jersey City	5,176	—	—
Oklahoma City	5,563	—	—
 Chicago			
Kansas City	90,339	—	—
Omaha	18,669	—	—
East St. Louis	29,541	—	—
St. Louis	63,899	—	—
St. Joseph	30,400	—	—
Saint Paul	19,558	—	—
Cudahy	5,582	—	—
Green Bay	8,209	—	—
South St. Paul	6,178	—	—
Philadelphia	1,569	—	—
Indianapolis	22,500	—	—
New York and Jersey City	21,251	—	—
Oklahoma City	2,483	—	—
Milwaukee	6,000	—	—
Cincinnati	15,100	—	—
 Sheep.			
Chicago	59,523	—	—
Kansas City	13,449	—	—
Omaha	29,537	—	—
East St. Louis	17,406	—	—
St. Louis	1,874	—	—
St. Joseph	294	—	—
South St. Paul	4,472	—	—
Philadelphia	8,795	—	—
New York and Jersey City	41,738	—	—
Oklahoma City	49	—	—

RECEIPTS AT CENTERS

SATURDAY, AUG. 7, 1920.

	Cattle	Hogs	Sheep
Chicago	1,500	3,000	4,000
Kansas City	600	650	400
Omaha	300	5,000	—
St. Louis	800	4,000	500
St. Joseph	100	1,000	—
Sioux City	100	5,000	100
St. Paul	40	—	90
Oklahoma City	200	100	—
Fort Worth	600	300	—
Denver	200	100	2,700
Louisville	400	1,800	1,400
Wichita	400	6,000	300
Indianapolis	300	6,000	300
Pittsburgh	150	1,500	200
Cincinnati	300	1,500	3,000
Buffalo	300	1,670	500
Cleveland	300	1,300	200
Nashville, Tenn.	200	600	400
New York	625	2,275	3,490
Toronto	500	400	300

MONDAY, AUG. 9, 1920.

	Cattle	Hogs	Sheep
Chicago	16,000	32,000	26,000
Kansas City	20,000	8,000	8,000
Omaha	7,500	5,500	25,000
St. Louis	5,000	8,000	3,500
St. Joseph	2,000	4,500	5,500
Sioux City	1,000	7,000	2,000
St. Paul	6,500	2,000	7,000
Oklahoma City	2,500	1,000	—
Fort Worth	3,000	600	—
Milwaukee	200	500	100
Denver	1,700	800	5,400
Louisville	1,600	1,000	3,800
Wichita	1,000	6,500	500
Indianapolis	2,000	6,000	4,300
Pittsburgh	1,900	6,500	2,300
Cincinnati	5,000	8,000	500
Buffalo	5,000	3,500	5,000
Cleveland	1,400	3,500	2,500
Nashville, Tenn.	500	2,000	1,000
New York	4,010	4,640	12,250
Toronto	3,700	100	2,800

TUESDAY, AUG. 10, 1920.

	Cattle	Hogs	Sheep
Chicago	9,000	22,000	18,000
Kansas City	14,000	7,000	8,000
Omaha	2,500	8,000	26,300
St. Louis	5,000	10,500	3,500
St. Joseph	2,000	5,500	500
Sioux City	2,000	5,500	500
St. Paul	1,500	3,500	700
Oklahoma City	1,500	300	—
Fort Worth	2,000	1,000	1,000
Milwaukee	500	1,400	400
Denver	200	500	800
Louisville	300	1,200	2,100
Wichita	700	800	—
Indianapolis	800	8,000	1,000
Pittsburgh	100	1,500	300
Cincinnati	300	6,500	3,600
Buffalo	200	2,000	1,000
Cleveland	400	2,500	1,000
Nashville, Tenn.	200	1,900	400
Toronto	1,900	1,200	900

WEDNESDAY, AUG. 11, 1920.

	Cattle	Hogs	Sheep
Chicago	9,000	17,000	25,000
Kansas City	9,000	5,000	5,000
Omaha	2,000	8,000	18,000
St. Louis	3,000	11,000	2,500
St. Joseph	1,000	6,000	3,800
Sioux City	2,000	7,500	500
St. Paul	5,000	3,000	1,500
Oklahoma City	6,000	400	300
Fort Worth	6,000	1,200	300
Milwaukee	600	8,000	3,800
Denver	600	1,500	—
Indianapolis	600	1,500	400
Pittsburgh	—	3,800	4,100
Cincinnati	1,000	900	4,700
Buffalo	200	3,200	1,200
Detroit	200	200	7,000
Indianapolis	700	7,000	500
Pittsburgh	—	2,500	500
Cincinnati	900	4,700	6,000
Buffalo	200	3,200	1,200
St. Paul	1,400	2,600	800
Denver	200	200	7,000

FRIDAY, AUG. 13, 1920.

	Cattle	Calves	Sheep	Hogs
Chicago	4,000	4,000	8,000	—
Kansas City	2,600	1,500	1,500	—
Omaha	1,300	6,000	5,000	—
East St. Louis	17,406	7,937	40,788	8,511
St. Louis	1,874	800	4,000	500
St. Joseph	294	100	1,000	—
Sioux City	100	5,000	100	—
Cudahy	40	—	90	—
South St. Paul	200	100	—	—
Philadelphia	2,093	200	—	—
Indianapolis	29,541	1,000	2,500</	

August 14, 1920.

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES quiet. No business reported. Native steers quoted 28@29c for late take-off; Texas 25c nominal; butts 25c, Colorados 24c, branded cows 22c, heavy cows 30c, lights 25@27c, native bulls 22@23c nominal, branded bulls 20@21c, old native steers and heavy cows 25c, old light cows 22c nominal. Feb.-March local small packer 45 lbs. hides available at 18c. July outside goods sold 20c; Aug. available 22c.

COUNTRY HIDES easy. A car of Wisconsin winter extremes sold at 14½c, being mainly grubby, virtually making the goods go at 13½c flat. No other business is reported around the local market. Further offerings of winter extremes at 15c are noted. A bid of 18c is reported today for a car of Michigan all weights 25 per cent grubby and 75 per cent short hair, but not accepted. Car of Pennsylvania short haired grub free all weights was reported offered at 17c. Bid of 16½c is reported for heavy cows ten per cent grubby and 17c asked. Sentiment in the trade is very mixed, but the major portion of the trade looks for continued dullness and further declines until the situation as affects leather movement is satisfactorily ironed out. All weight country hides are quoted at 15@18c delivered basis as to descriptions and sections. Heavy steers here are quoted at 19@21c; heavy cows and butts 16@17½c; extremes quoted at 14½@17c; branded hides 12½@13c flat last paid; country packer branded hides quoted at 17@18c nominal; bulls quoted at 16@18c nominal for country lots; country packers up to 20c asked; glue hides 8@10c.

NORTHWESTERN HIDES quiet. Business in the Twin Cities is slow. Stocks of hides are moderately ample but firmly held. All weight hides are quoted at 16@17c last paid with the inside representing buyers' views on further lots. Outside lots of hides are being moved sparingly at about these levels. Bulls quoted 16@18c; kipskins are lifeless and quoted about

17½@20c as to qualities; calfskins are in large supply and quoted nominal at 20@22½c nominal. Dealers generally ask for bids. Horse hides quoted at 7@7.25 flat f. o. b. nominal.

CALFSKINS quiet. First salted local city calfskins are still available at 27½c. Tanners are refusing to better their 25c bids and the situation hangs fire. Collectors have a few cars oversales and collections are of good size. Outside packers are selling carcasses with skin on to be skinned out by the local butchers, on account of the low prices for skins. This augments the regular supply in the local market. Outside city skins quoted in large supply at 22½@25c asked; country skins 17½@20c; recent sales at 18c. Deacons \$1.50; kipskins quoted nominal about 20c for business in first salted stock; outside cities 18@20c; countries 15@17½c as to dates. Later: Two cars local city calfskins sold at 27½c.

HORSE HIDES quiet. Country run of hides \$7@7.50; outside recently paid for choice lot. Renderer hides quoted \$8@8.50; ponies and glues half rates and coltskins \$1@1.25.

SHEEP PELTS steady. Packer shearlings range at 80c@\$1.10 last paid and lambskins at 60c@\$1.15 paid as to lots. Outside prices for best section late slaughter stock. Unsold stocks continue moderately ample. Dry pelts quoted 20@25c nominal; inside nearer the market; pickled skins \$7.50@8.50 dozen nominal; goatskins \$1@1.35.

HOGSKINS quiet. Country run quoted 60@80c nominal with rejected pigs and glues half rates; No. 1 pigskin strips 8½c nominal; No. 2's quoted 7½c and 3's about 5@6c.

New York.

PACKER HIDES.—The market is quiet. No business reported around the market today. Inquiries continue for spready native steers and outside buyers, it is claimed, are interested in other varieties. Native steers are nominally quoted at 23@29c as to take-off. Inquiries are more

numerous, according to local brokers, for nearby small packer hides, but at the present time there is a wide difference as to values. A small lot of outside small packer July all weight native steers sold at 23c.

COUNTRY HIDES.—The market generally continues in a sluggish condition with only a few sales going through here and there. Country hides are held in ample quantities and in many instances are not being pressed on the market and buyers generally are only interested when they are able to obtain bargain lots. Sales in the leather business are limited and in consequence brokers find it difficult to locate tanners who are sufficiently interested to make counter bids. Sale is reported today of car middle west extremes at 18c. Car middle west extremes 45 per cent No. 2's sold 17c. Southern hides continue weak. Car of southern extremes from a northern point available at 14c.

CALFSKINS.—Sale is reported of outside city skins at \$2@2.75@3.50. New York cities weak and nominal at \$2.50@3.50@4.50.

EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

Under limited offerings of choice steers and a generally slow demand for all lower grades of beef, prices at the several markets showed some fluctuation with a tendency again downward. Lambs continued downward trend and the prices on all grades were sharply lowered. Sharp declines in veal prices followed semi-demoralized conditions. The trend of pork prices was mostly downward under a continued slow demand.

The price range on choice steer beef at the three Eastern markets was widened during the week by an advance of \$1 at Boston, making the closing range \$26 to \$28. All lower grades at New York were sold on a declining market, prices at the close registering a decline of \$2 below one week ago. Barring a slight downward tendency Philadelphia market was more stable and the prices practically in line with the week's close. Cows constituted only a small percentage of the week's beef receipts and the price changes followed the corresponding grades of steers. A slight improvement in the demand for bulls caused a generally strong market in prices. Kosher market showed no material change in prices since the previous week with demand and supply about equal.

Continuing the downward trend of the previous week lamb prices at all markets were again sharply lower with closing prices unevenly \$2 to \$3 lower than one week ago. Although a cargo of approximately 200,000 carcasses of New Zealand lamb and mutton arrived at New York the close of last week no sales have been reported.

The demand for mutton showed no improvement and all sales were made on weak and declining market. Prices at the close were \$2 to \$3 under Friday of last week.

Sharp daily decline marked veal trade at all markets and semi-demoralized condition prevailed. Closing prices are \$5 to \$6 lower than the previous week.

Monday's higher opening prices on fresh pork cuts at New York and Philadelphia were not maintained and daily declines followed, with closing prices practically in line with one week ago. Conditions at Boston were generally steady and supply and demand about equal.

Boston closed firm at the week's advance on choice and good steers, but very steady on all others. Lamb and pork closed steady, and mutton and veal weak. New York closed steady on choice beef, but weak on all other grades. Veal, lamb and mutton closed weak to lower and part practically steady. Philadelphia closed steady on beef and dull to lower on all other meats, liberal quantities of veal and pork have gone to the freezers.

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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner.)

Union Stock Yards Chicago, Aug. 12.

The cattle market has shown a steady to stronger tone for the week, 35 to 50c advances being registered on desirable killing grassy cattle, and on cornfed beeves generally. The only weak spots were in heavy beeves of coarse unfinished quality and on big framed but half fat grassers, which met little call from killers and were generally too weighty or undesirable for the stocker and feeder trade. Prices broke out of bounds this week making a new high mark for the year. Two loads of branded Herefords Tuesday, averaging 1,715 lbs., brought \$17.40, as did a load of prime Angus averaging upward of 1,550 lbs., and a part load of prime 1,166 lb. Herefords reached \$17.50. These are the first cattle in 1920 to exceed \$17.25, which was the record set last December. The first Montana range cattle of the season were received Monday and sold largely at \$10.25 to \$11.00 for plain quality stock. A survey of the week's receipts would indicate there are comparatively fair supplies of long fed cattle still in the country at mid-August but stock seems to be in a rather limited number of feeders' hands and is well held. On the other hand the usual heavy August runs of trashy grass stock has not found its way to market this season and in view of generally tight money conditions and the known need of liquid cash in many sections, traders are beginning to doubt whether the cattle are in pastures. The trend of the market on this kind was indicated in the strength shown under both killing and stocker and feeder competition where any quality was shown, while the plain medium grades of steers were sluggish and sold at weak prices. Bulk of the choice cattle have sold at \$16.25@17.25 this week and good dry-fed steers at \$15.25@16.00. The best end of the grassy steers sold largely at \$13.25@14.75, with a medium grade at \$12.25@13.00 and the commoner end on down to \$9.00. Good she stock especially weighty cows suitable to the Kosher trade are 25@40c higher at \$9.25@12.50 and canners at \$4.00@4.75 are strong, 25c better. Medium cows, selling around \$6.75@8.50, are an average quarter lower for the week with prices, however, very uneven. Good beef and bologna bulls have advanced around 50c, but trashy kinds are only 25c better than last week's mad close. Bolognas sold largely \$6.50@8.00 and light supplies of butcher bulls from \$8.50@12.00. The calf market is about on the level of the week's opening or 25@50c lower than last Friday. During the week, however, the market had a 50@75c advance, which has been lost the past two days, bulk of choice vealers today going at \$15.00@15.25. Heavy calves have been almost unsalable. Eastern veal markets being sharply lower and calfskins only quoted around 18c have discouraged butcher slaughter.

Last week-end witnessed an up-going market on hogs, as did Monday on the cheaper grades, although the others were neglected. Tuesday and Wednesday saw declines of 35@60c, the higher-priced hogs suffering the most. Trading today, after a steady to strong start with yesterday's close, soon became active and closed 10@25c higher than early. The market closed today with most grades of light and butcher hogs mostly 50@75c lower compared with last Thursday, while heavy hogs bordering on packing quality are close to steady and packing sows steady to 25c higher. Pigs showed 50@65c decline from last Thursday. General quality

(Continued on page 40.)

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 11.

Trade in cattle today was active at strong to 25c higher prices. Receipts though larger than a week ago were sold out closely. Choice to prime Missouri steers sold up to \$16.85, wintered Kansas grassers up to \$15.35, and straight grass-fat steers up to \$14.25. Hog prices were 10@25c lower, mostly 15@20c off. Sheep prices were unchanged with trade quiet. Receipts today were 9,000 cattle, 5,000 hogs, and 5,000 sheep, compared with 7,500 cattle, 5,000 hogs and 2,500 sheep a week ago, and 14,100 cattle, 7,600 hogs, and 6,700 sheep a year ago.

About a dozen loads of good 1,200 to 1,350-lb. fed steers sold today at \$16.00@16.85. The latter price is the highest since the middle of July. Short-fed steers sold at \$14.00@15.75. Killers are more anxious for the good grassers and well wintered grass-fat steers, and general demand shows considerably more volume than a week ago. Prices today were quoted strong to 25c higher, and fully 35@50c above last week's close. Most of the straight grass-fat steers sold at \$10.00@12.50. Cows and heifers were quoted steady at Monday's advance. Veal calves were 50c higher. top \$13.50.

Following Tuesday's big decline after a higher opening, the weakness in the hog market was resumed today. Today's decline was 10@25c, and the market is 40@50c under Monday's level. The top price today was \$15.55, and the bulk of the hogs sold at \$14.85@15.45. Pigs were quoted steady. Demand for stock and feeding grades continues active.

Steady prices continued in the sheep division. Native lambs sold at \$10.00@13.00, and some Western lambs, seconds off another market, brought \$12.25, and \$11.35 for feeders. Ewes sold up to \$8.00. A good many plain thin lambs are offered.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Aug. 11.

We had a very good run of cattle for the week ending today, the total amounting to something like 27,000 for the period. There is a generally healthy tone to the market, the prices being fully steady on all grades, indeed on best cattle, the trade thinks the market is stronger. The general run consists largely of plain short-fed stock, but there are some fairly good cattle in the receipts. The top for the week on heavy cattle was made on a load of white-faced steers averaging 1,250 lbs. that brought \$16.25, and through the week there were a number of sales of heavy steers of the good to near choice kind that ranged from \$14.50@15.50. Strictly choice cattle either in the heavy or yearling classes are quoted up to \$16.50, but we have had none of this kind on sale. The bulk of our native steers are swinging around the \$11.00 mark. The run of Texas and Western cattle continues in about the same volume as for the past three weeks. They range for the most part from \$8.85@11.90. On Tuesday of this week we received a string of seventeen loads of south Texas cattle which were strictly grass-fed and which brought \$14.50 for the horned cattle and \$15.00 for the dehorned cattle. This is the highest price paid on Texas grass cattle this season, and is

probably the highest price ever paid for Texas grassers sold on the southern side; we have had higher priced ones sold on the native side. We have had other strings this week which brought up to \$12.50, and they were strictly good.

Our hog receipts hold to about the same volume as for the past month or six weeks. The count this week is right at 50,000, and quality fair. Prices have sagged somewhat this week, and are fifteen to a quarter lower than this time a week ago. They are 60c lower than the week's high time, which was last Friday. Today's quotations are Mixed and butchers, \$15.40@15.75; good heavies, \$14.50@15.50; roughs, \$12.50@13.25; lights, \$15.65@15.90; pigs, \$12.75@15.75; bulk, \$15.50@15.80.

The sheep receipts this week are something over 15,000, and as for a number of weeks past, consisted for the most part of lambs. Mutton sheep are selling a little higher than a week ago; for the most part they are bringing around \$7.50. Breeding ewes are bringing \$8.00@8.25, with the choice kinds selling perhaps a quarter higher than these figures. Best lambs are bringing up to \$13.00, the bulk ranging from \$12.50@12.75. Our Tennessee and Kentucky offerings have ceased entirely. We are drawing our supply from the Illinois and Missouri territory.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Nebr., Aug. 11.

Receipts of cattle at Omaha this week have been of seasonable character but runs show a big decrease from a year ago. Western grass cattle comprise bulk of the offerings and hardly more than half as many grassers are coming as at this time last year. Short runs have served to enliven the demand and trend to values in all branches of the cattle trade is higher. Since last week's close beef steers show a gain of 25@50c, cows are as much as 75c@\$1.00 higher, and veal calves average around 50c higher. Choice fed steers reached \$16.25 at mid-week and good grass beeves are selling up to \$11.50. Most of the pretty good grassers are priced around \$8.50@10.50. A few good to choice cows are bringing \$10.00@10.75, with bulk of the fair to good kinds around \$7.50@9.50. Veal calves are moving at \$8.00@13.00. Stocker and feeder trade is 50c@\$1.00 higher for the week, best feeders reaching \$12.00 with most of the good stockers going out at \$8.00@10.00.

Although hog receipts are by no means excessive the trend to values has been sharply downward so far this week. Shippers have been buying sparingly, thus enabling local packers to more easily cheapen cost on their killing droves. Hog weights are relatively heavy for this time of the year, last month's average of 266 pounds at this market being the heaviest reported at any of the primary trading centers. The range in hog prices is not quite as wide as a short time ago, and packing hogs at the present time are selling largely from \$13.90@14.50. Best light hogs here today brought \$14.85 on shipping account.

Packers are still hammering prices for fat sheep and lambs despite the fact that current receipts are smaller than a year ago. Lower trend to values is ascribed to the dull condition of pelt trade. Fat lambs, selling up to \$13.00, are about 75c lower so far this week and fat sheep have suffered declines of 25@50c. Good ewes are now bringing \$6.50@7.00. The demand for feeding lambs continues slack, owing to the unsettled money situation, and prices are perhaps a little lower for the week. Good Western feeding lambs may now be had at \$12.00@12.25 with good feeding ewes moving around \$5.00@5.75.

ICE AND REFRIGERATION

ICE NOTES.

Ocilla Packing Company, Ocilla, Ga., will erect a cold storage plant.

The Cliff Ice & Cold Storage Company are erecting a one-story building at Dallas, Texas.

The Swansea Ice Mfg. Co., Swansea, S. C., has been incorporated with a capital stock of \$12,000.

The convention of the Southwestern Ice Men's Association will be held at Waco, November 19, 20 and 21.

Martens Brothers Coal and Ice Company, Maywood, Ill., was damaged by fire recently to the extent of \$100,000.

The Crystal Ice Company, Montgomery, Ala., has been reorganized and plans are now under way to enlarge the plant.

A 2,500,000 gallon refrigerating plant is being installed by the Winehaven, Calif., branch of the California Wine Association.

The new seventy ton ice plant at Eastland, Texas, is now completed. This is probably the largest plant of its kind in the oil field region.

The directors of the Lansing Pure Ice Company, Lansing, Mich., have abandoned their plan to enlarge the ice making plant on Center St. and other plans formed before the purchase of the Clear-Bauer Company ice business.

MARGARIN MAKERS' CONVENTION.

(Continued from page 20.)

will be the most difficult and most critical ones of its existence. You will at first be "leary" of freely discussing with one another the many technical and commercial problems of the margarin industry. You will after a while get over the fear that the other fellow will get some of your

secrets, and will then co-operate heartily in an effort to solve the problems you have in common.

The Object of the Institute.

You have already expressed the fundamental and most important purpose of the Institute. As written into your constitution and by-laws, it is as follows: "The object of the Institute shall be to promote the welfare of its members and the whole industry of oleomargarine by encouraging a correct understanding by the public of our product."

This purpose, expressed in legal parlance, is to tell the American people the truth, the whole truth, and nothing but the truth about margarin and the margarin industry. Such a purpose is sane and honorable. The necessity for such an activity is well known to the margarin industry.

Untruths and half-truths about your product and your industry have been circulated by your enemies since its birth in 1873 to this good hour. By adherence to a dignified policy of ignoring such puny selfish methods of trade and by devoting your energies to the improvement of your product and business methods, you have increased your business to enormous proportions and it has become one of the great standard industries of the world.

If you can give the housewives of America the same information you have on the methods of manufacture, composition, and food value of margarin as it is made today, your factories cannot supply the demand for it. The truth of this statement will assert itself if you will go through your factory with the most prejudiced housewife you can find and show her just what your product is.

This, then, as you have already expressed it, is your primary and fundamental purpose. It is not a selfish purpose, for whatever you accomplish in its pursuance will be a financial benefit not

only to you but to the entire margarin industry, to the agricultural industries engaged in the production of the foodstuffs which enter into the composition of margarin, and to those who eat margarin or butter. Ways and means for the accomplishment of this purpose will be a subject for serious study during its whole existence.

Protect Against Unfair Legislation.

Another important purpose of the Institute is to protect the margarin industry as far as possible in every appropriate manner against unfair legislation. The right of every class of citizens of this government to be heard on legislative matters affecting the conduct of their affairs is recognized by all legislative bodies.

You heartily endorse and approve of a sane and efficient administration of uniform laws to prevent adulteration and misbranding of every class of foodstuffs on the American market. You heartily appreciate the wisdom of such laws.

The necessity for such laws existed a long time before we had them. A long time before the birth of margarin this fact was recognized by many great thinkers of America. In 1837 Ralph Waldo Emerson said:

"How many articles of daily consumption are furnished us from the West Indies; yet it is said that in the Spanish islands the venality of the officers of the government has passed into usage, and that no article passes into our ships which has not been fraudulently cheapened."

It is not my purpose now nor is it possible in so short a time at my disposal to make a comprehensive criticism of the unjust provisions of our present margarin laws. You know what they are. But I do want to refer to two fundamental errors of governmental policy embodied in them.

In Regard to the Use of Color.

The first one is with respect to the use of color. Most of the states prohibit the use of color in margarin and the federal government levies an excise tax of 10 cents per pound on colored margarin, an occupational tax of \$600 per annum on manufacturers of it, \$480 per annum on wholesale dealers in it, and \$48 per annum on retail dealers in it.

This method of dealing with the addition of color to margarin is contrary to the policy of all civilized countries with respect to the addition of color to foodstuffs in general. The established policy of these countries is that the addition of color to food should be prohibited only when its use would conceal damage or inferiority of the food.

If the addition of color to a food gives it a property of another product, the colored product must be plainly and conspicuously branded to show what it is. This policy is embodied in every general food law of every state in the Union and of the United States and is a sound policy.

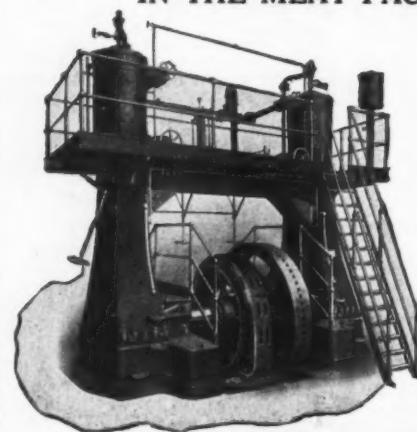
If it be a sound governmental policy to prohibit the use of color in margarin because it makes it look like colored butter, it would be a sound policy to prohibit giving to margarin any other property of colored butter, such as shape, size, flavor, odor, consistency or texture. This would be a complete prohibition of its manufacture, which the Supreme Court of the United States has declared to be unconstitutional.

Injustice of Margarin Taxes.

The other phase of these margarin laws to which I wish to direct your attention is that with respect to the excise and occupational taxes. The regulation and control of foodstuffs in general by means of such a scheme has never been attempted by any civilized country. As a revenue measure it is also contrary to the established principles of government. It violates

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Norfolk—Henry Bower Chemical Mfg. Co., Agency, First & Front Sts.
Philadelphia—Henry Bower Chemical Mfg. Co.
Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., Union Arcade Bldg.

Providence—Rhode Island Warehouse Co., Edwin Knowles.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Benton Transfer Co.
Toledo—Moreton Truck & Storage Co.
Washington—Littlefield, Alvord & Co.

the theory of taxation expressed by all great thinkers. More than a hundred years ago Adam Smith said, "All nations have endeavored to the best of their judgment to render their taxes as equal as they could contrive."

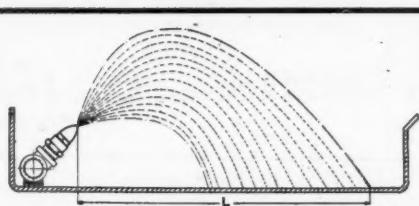
These taxes favor one industry at the expense of another useful and necessary industry operating under the same flag. They tend towards the creation of a butter monopoly which is repugnant to our form of government and has no counterpart in any other piece of legislation in this country. This is the first instance and only instance in governmental affairs known to the speaker where any nation ever attempted to raise revenue by taxing one product in competition with another one produced under the same flag.

Both of these phases of our present laws are unsound, for both limit the production and consumption of margarin, by limiting the demand for it, by limiting the number of dealers who can sell it, and by increasing the cost of it. This amounts to a degree of prohibition. Nearly 100 years ago John Stuart Mill, one of the world's greatest thinkers, said, "To tax stimulants for the sole purpose of making them more difficult to be obtained is a measure differing only in degree from their entire prohibition, and would be justifiable only if that were justifiable." Laws which make margarin more difficult to be obtained are not justifiable, because the United States Supreme Court has declared prohibitive laws unconstitutional.

Public Is the Chief Sufferer.

The emphasis of the injustice of these laws has in my judgment not always been placed in the right place. They are, of course, unjust to you, to those engaged in the production of the foodstuffs which are used in the manufacture of margarins, and to margarin dealers.

The greatest injustice, however, is upon those who want to buy and use margarin. This is where the emphasis should be placed. Every American citizen has an inalienable right to buy in an open market any necessary consumable commodity of his choice manufactured in a manner



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The average butcher will use at least 55 tons of ice a season—at \$7.00 per ton equal to \$385.00 per year. Figure this on a ten-year basis for I am figuring the machine the same. That would make his ice cost him in ten years \$3,850.00 and nothing left. The cost of running the machine using city water at 70c per thousand gallons, while water pumped from a well would be much cheaper, but take the city water at that high figure, and the cost of running the machine for a period of ten years will not exceed \$2,000.00. You have saved \$1,850.00 and have the machine left, so the machine has paid for itself and is ready to go on doing business. It is just like this with me—if I had to run a market and use ice, I would not run the market."

Write for Bulletin
No. 42-D
IT'S FREE

Baker Ice Machine Co., Inc.
OMAHA NEBRASKA

to please his fancy or whims when such a liberty of action works no injury to others.

These unjust provisions of these laws will not stand forever. When they were written, these laws were doubtless the best ones that the mind of legislative bodies could invent. They are now looked upon as a medley of regulatory, restrictive, prohibitive and revenue features of legislation which gives a degree of monopoly to one industry at the expense of another industry just as worthy.

A just regulatory law to prevent adulteration and misbranding of margarin could now be written and ought to be written without doing violence to the rights of those engaged in its production and of those who consume it. Such a law will be written when the subject is properly presented to our law-making bodies.

Other Functions of the Institute.

These are the fundamental purposes of your Institute as I understand them. The Institute will of course perform other minor but useful functions, such as discussing and solving the various problems of your daily affairs. Your program indicates what some of them are. Your secretary's office should be and will be a clearing house of useful information. It should keep and will keep an up-to-date file of city, state, and federal margarin laws and rules and regulations for their administration.

It can maintain an economic bureau if you deem it necessary to do so to keep you informed on the world's supply of the foodstuffs which enter into the com-

position of your product. If you already have a satisfactory service of this kind it will be unnecessary for you to incur this expense. The importance of such a service is appreciated by all of you.

The great and sudden fluctuations in the prices of some of the world's staples within the last few months were possible only because of a lack of information as to the world's supply of such material. Government agencies whose business it has been to secure such information will hereafter provide machinery to secure information on stocks in the storerooms of brokers, wholesale and retail dealers, as well as those in our great storage warehouses. This will complete the sources of information and make it possible to prevent sudden market changes and disasters arising from a lack of full and complete information. Any information which may be secured by your secretary's office is of course available to the members of the Institute. It is earnestly desired that you use the office in every appropriate manner to assist you.

Scientific Research on Margarin.

The Institute may find it advantageous and economical to direct some scientific researches relating to the manufacture of margarin tending to the general welfare of the industry rather than to any particular manufacturer. These and other subjects of like kind will be considered as occasion demands. It may be deemed advisable and necessary in time for the Institute through a committee on values and standards to handle disputes over

values and grades which arise in trade among its membership. The future will determine to what extent the Institute can and will go in promoting individual and common interests in doing business.

In conclusion, a few reassuring words may be spoken. Your secretary recently made a trip to the offices and manufacturing plants of all of the members of the Institute except one, and most carefully observed the methods of manufacture and control of your product. A hasty but comprehensive perusal of the scientific and general literature on your product and on the materials used in the manufacture of it has been made. As a food its importance and food value are recognized by nutrition experts the world over. In compliance with law, it is, according to reports from officers administering food laws, one of the least offenders. As a clean food it is the equal of any and superior to many.

Your product is right; your industry is established; margarin laws contain some useless and unjust provisions which are repugnant to good governmental policy; the purposes of your Institute are sane and honorable and have been given this publicity without fear and trembling and without simulation, dissimulation or craftiness in expression. I repeat, "your feet are in the right place; stand firm."

Whatever you do, do it boldly. To surround one's activities in mystery invites suspicion and hostility. "The crafty man is always in danger; when he thinks he walks in the dark all his pretenses are so transparent that everybody can see through them." Let us make our appeals to those who can think and in the faith that the majority of the public and of our public servants love justice and a square deal.

TO IMPROVE INCOME TAXATION.

The committee on federal taxes of the National Association of Credit Men makes the following recommendations to improve our system of income taxation and eradicate present glaring inequities:

1. Elimination of the excess profits tax.
2. Substitution of a corporation undistributed earnings tax at a graduated rate that will have a tendency to encourage payment of dividends.
- (a) A substantial percentage of net income for any year must be distributed in dividends.
- (b) Dividends paid from earnings of prior years on which the corporation has paid the undistributed earnings tax not to be considered as income to the individual stockholder. Dividends may not be paid from surplus until earnings of current year have first been used for that purpose.
3. Elimination of the corporation income tax.
4. Dividends to be subject to the normal tax in the hands of the individuals.
5. Adjust rates of taxation of personal incomes (both normal and surtax) to meet the requirements of the budget. The suggestion is made that this adjustment be made principally with respect to incomes of less than one hundred thousand dollars.

CHINESE MEAT EXPORTS.

Commerce Reports, August 6 issue, reports that Hong Kong exported to the United States during the five months ending May 31, 1920, meat and dairy products valued at \$97,875. During the same period of 1919 exports were valued at \$57,357. To the Philippine Islands these exports were valued at \$367,680, and to Hawaii \$20,321 during the same 1920 period.

Make Your Reservations Early for the MEAT PACKERS' CONVENTION Atlantic City, N. J., Sept. 13, 14, 15

Hotel rates may be obtained and reservations made through E. S. LA BART, Convention Secretary, 22 West Monroe Street, Chicago, Ill.

Don't Miss This Big Meeting!

FOR PURCHASING DEPARTMENTS

THE BEEF VISCERA TABLE.

One of the most recent and effective improvements in the packinghouse is the moving table for handling parts on the killing floor. The beef viscera table, for example, is used on the beef killing floor for the purpose of handling and examining the viscera of cattle. The table is usually about six feet wide and travels at the same surface speed as the conveyor chain which moves the carcasses along the rail.

The use of this table permits the inspection and handling, in a sequential manner, of the viscera of the slaughtered beef, and eliminates congestion and delay due to the old method of handling the viscera in trucks. In other words, it is another step toward time method of handling the product which demands and obtains a predetermined amount of work from the employe.

without interfering in the least with their regular killing floor routine. The Mechanical Manufacturing Co. are always glad to co-operate with readers of The National Provisioner in solving problems which arise in the operation and equipping of packinghouses.

MEAT CUTTER PAYS FOR ITSELF.

One of the most progressive meat establishments in New England, the Sichel Provision Company, of No. 2101 Washington street, Boston, makers of high-grade bologna and frankfurts, writes the following letter of commendation which explains itself:

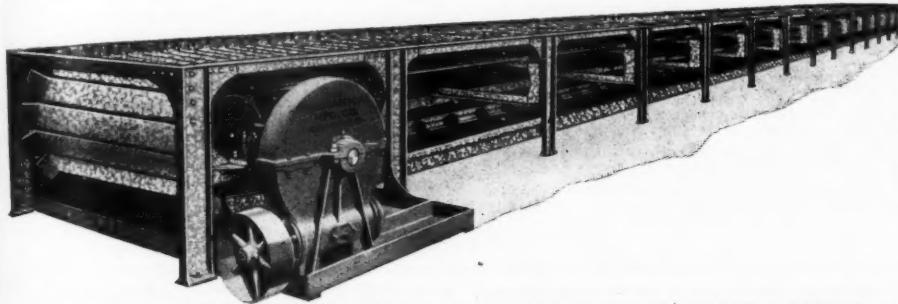
July 23, 1920.

The Hottmann Machine Company,
312 Noble street, Philadelphia.

Gentlemen:

Enclosed please find check for the Hottmann cutter and mixer No. 3 you sent us recently.

We wish to say that we have the ma-



BEEF VISCERA TABLE IN OPERATION AT CHICAGO PLANT OF WILSON & COMPANY

The beef viscera table which is here shown, made by the Mechanical Manufacturing Co., and recently installed in Wilson & Co.'s Chicago plant, is attracting considerable attention on account of its many superior features.

This table, which is 95 feet long and 6 feet wide, is of unique design. The cross frames which support the long main and guide rails were made up complete and then galvanized, so that there was no possibility of rust accumulating in the joints. All parts of the frame are supported by large curved gussets, which add to the strength and beauty of the finished table. The flights of the table have machined edges, and were also galvanized after all the other work on them had been completed. These flights pass through a patented sterilizing box, and are conveyed by machined rollers throughout their travel. The table complete weighs 47,000 pounds, the flights and chain alone weighing 23,000 pounds.

In the regular shop test to which the Mechanical Manufacturing Co. subject all their machinery before shipment the machine being set up complete and operated under conditions for which it is intended, it developed that the table required 4 horsepower to start and 3 horsepower, to keep moving at specified speed, a surprisingly low consumption of power, considering the duty.

The co-operation and ability of Wilson & Company's engineers enabled them to install and put this table into operation

chine in operation for the past three weeks, and it has proven to be all that you said it was in your advertising literature that you sent us from time to time.

We are only sorry that we did not install this machine last year, as we are positive that it would not owe us anything now.

Wishing you the best of success, we remain,
Yours very truly,
SICHEL PROVISION CO., INC.,

H. Sichel.

This is a flattering endorsement of a machine which has made a high place for itself in the trade.

THE OVERHEAD CARRIER SYSTEM.

The overhead tracking which has been used in packing houses and cold storage plants for years is finding new industrial uses every day. The Lewis E. Meyer Company, of Valparaiso, Ind., have just concluded a contract with the Brecht Company of St. Louis to install a complete tracking system in their plant at Valparaiso. This plant manufactures desks for certain types of school rooms. The purpose of the overhead tracking is to convey the unfinished desk frames from one part of the plant to the other, and support them while they are being varnished with a spray system.

Other industries will find this overhead carrier system economical and conducive to higher output.

Want a good position? Good men are getting them every week by using the "Wanted" page of The National Provisioner.

ATTACK CARLOAD RATES ON SHEEP.

In a complaint filed with the Interstate Commerce Commission against the roads in Eastern and Southern territories the National Live Stock Exchange attacks as unjust and unreasonable the present carload minimum on sheep, lambs, goats and kids in double decked cars.

The existing tariff rule provides for a minimum of 22,000 pounds in cars not exceeding 36 ft. 7 in. in length, 23,000 pounds for cars over 36 ft. 7 in. to and including 40 ft. and 24,000 pounds for cars over 40 ft. in length. The complaint asks that the minimum per standard car not exceeding 36 ft. 7 in. in length be made 18,000 pounds, cars over 36 ft. 7 in. to and including 40 ft., 19,000 pounds, and over 40 ft., 20,000 pounds.

Complainant alleges that the present minima published under authority of the Director General's Freight Rate Authority No. 15766 of October 16, 1919, constitute an advance in rates made subsequent to January 1, 1910, so that the burden of justifying the advance rests upon the carriers.

It is claimed that the required minima cannot be safely loaded and that to load to the weight designated will result in the injury to and death of the live animals.

Relief is sought only in the Eastern and Southern territories in what is commonly known as Official and Southern Classification territories.

MIXED CARS OF LIVESTOCK.

The National Live Stock Exchange, composed of twenty-seven member exchanges located throughout the United States, has filed with the Interstate Commerce Commission a complaint against practically all Class I railroads in the United States, attacking the present rules applicable to shipments of livestock in mixed carloads.

It is shown by the complaint that the present rules require these shipments to be handled on basis of the highest rate and minimum weight applicable on any of the species in straight carloads, instead of as in the case of most commodities allowing the minimum weight to be that applicable to the governing rate. The complaint asks that the Commission require the defendant railroads to establish specified mixing rules which complainant alleges are reasonable.

INTRA VS. INTERSTATE RATES.

The first test of the power of the Interstate Commerce Commission to control intrastate rates will come with the hearing assigned by the Commission for August 20 in the matter of the New York State passenger rates between Albany and Buffalo. This test will be of interest to every shipper in the United States, and its disposition will, in a way, determine what is to be done in the matter of other state rates.

LIVE STOCK IN THE CRIMEA.

According to an article in the August 6 issue of Commerce Reports the Crimea raises only sheep. There are 410,465 sheep and 116,424 lambs reported from the peninsula.

Chicago Section

Hugo F. Arnold, president of Arnold Bros., packers, is making a three-weeks' trip through Yellowstone Park.

Roy Neely, the well-known packing-house broker, only recently returned from a several weeks' business tour of the East.

Packers' purchases of livestock at Chicago the first three days of this week totaled 19,728 cattle, 48,364 hogs and 39,032 sheep.

Lee Rogers, an old National Packing Co. superintendent, very well known in the trade, is back in the United States after spending several years in Paraguay.

David Levi & Co., now located at West 40th street and Packers avenue, are building a new meat packing plant at the southwest corner of 39th street and Emerald avenue.

Nathan Blum, general manager of I. Blum, beef packers, is spending a month's vacation among the scenic attractions of the West, including the Grand Canyon and California.

The average wholesale price of beef in Chicago for the week ended Saturday, Aug. 7, 1920, as indicated by prices realized on Swift & Company's sales, was 17.86 cents per pound, the range being 11 to 28 cents.

The second annual picnic given for the employees of the Continental Can Co. took place last Saturday at Glenwood Park, Batavia, Ill. The day was beautiful and the attendance was even larger than had been expected. There was a long program of athletic events with generous prizes, and all the other trimmings that go with a real outing, including the "eats." Guests of honor were E. W. Bromilow, F. A. Assman, Jr., F. A. Prahl and S. J. Steele.

Fred J. Anders Chas. H. Reimers
Anders & Reimers
 ARCHITECTS
 ENGINEERS
 430 Erie Bldg.
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The Stadler Engineering Co.
 ARCHITECTS AND ENGINEERS
 We Specialize In
 PACKING PLANT CONSTRUCTION
 Cold Storage and Garbage Reduction Plants
 820 Exchange Ave. CHICAGO U. S. Yards

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HENSCHIEN & McLAREN
 Architects
 Old Colony Bldg. Chicago, Ill.
 PACKING PLANTS AND COLD STORAGE CONSTRUCTION.

The Chicago offices of THE NATIONAL PROVISIONER now have improved telephone service. The new numbers are "Wabash 742" and "Wabash 743." Call us up on either wire.

H. E. Seanor, division sales manager for the White Company at Chicago, is one of those planning to take in the Atlantic City convention, accompanied by Mrs. Seanor.

Harry Ansacher, of J. B. Dick & Co., St. Louis, and an old National Packing Co. man, was in Chicago this week. Other visitors were President Isaac Powers of the Home Packing Co., Terre Haute, Ind., and Fred Begg, of the Powers-Begg Co., Jacksonville, Ill.

Provision shipments from Chicago for last week, with lard and meats in pounds, pork in barrels, and canned meats in cases, follow:

	Past week.	Previous week.	Last year.
Cured mts.	14,788,000	12,509,000	13,705,000
Lard	5,545,000	4,776,000	9,180,000
Fresh mts.	38,349,000	30,332,000	25,206,000
Pork	11,283	6,879	2,169
Can'd mts.	24,924	15,667	29,696

Receipts for the week were 1,402,000 lbs. cured meats, 8,773,000 lbs. fresh meats, 3,471,000 lbs. lard, and no pork.

B. K. GIBSON & CO.
 Industrial Engineers
 Architects

Packing Plants, Cold Storage Buildings
 Markets, Ice Plants, Warehouses
 766 Transportation Bldg., Chicago

THE MEMBERSHIP CONTEST.

The Boosters' Committee contest to see who can get the most new members for the Institute of American Meat Packers is under way and the rivalry is getting warm. Chairman Charles E. Herrick, Brennan Packing Co., Chicago, is in constant communication with his committee members throughout the country, and is receiving encouraging reports. Owing to mail delays it is impossible to publish the standing in the contest in this issue of The National Provisioner, but Chairman Herrick promises that next week he will give the names of the Boosters' Committee members who lead in this race.

Meanwhile the members of the American Meat Packers' Trade & Supply Association are having a contest of their own along this line, and are showing the spirit and enthusiasm which made them famous in years past as associate members of the packers' organization. They threaten to get more new members for the institute than the packers themselves, and the merry race is on.

CHICAGO LIVESTOCK MARKETS.

(Continued from page 35.)
 was fairly good with the exception of Tuesday. Chicago receipts for the week so far of about 91,000 show about 16,000 decrease from same period last week. The ten market total of around 294,000 is about 39,000 less than similar period last

H. C. GARDNER F. A. LINDBERG
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 WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
 Manhattan Building, Chicago, Ill. Cable Address, Pacarco

C. L. BROOKS ENGINEERING CO.
 DESIGNERS OF PACKING HOUSES, COLD STORAGE, ETC.,
 Remodeling and Improvements, Examinations, Valuations,
 Reports, Superintendence, Refrigeration, Insulation
 Industrial Plants — Correspondence Invited.
 Home Office, Moultrie, Ga.

C. B. COMSTOCK
 ARCHITECT

Refrigeration and Consulting Engineer

We specialize in the designing and remodeling of buildings for cold storage and packing house plants of all kinds and thoroughly equip them.
 We invite your correspondence.

110 West 40th Street

NEW YORK, N. Y.



Supreme Boiled Ham

*The better trade
prefers this Supreme cured ham*

Customers quickly discover the better flavor and uniform mildness and tenderness of Morris Supreme cured hams. You'll find them coming back for more. Be ready to cash in on the steady demand these hams will bring you.

MORRIS & COMPANY
Packers and Provisioners

**CHICAGO PACKING
COMPANY**

Beef and Pork Packers

Boneless Beef Cuts

Sausage Materials

Commission Slaughterers

U. S. GOVERNMENT INSPECTION

Correspondence Solicited

**UNION STOCK YARDS
CHICAGO**

week, although around 54,000 more than corresponding period a year ago. A bearish undertone has been prevalent in the trading all week until after the start this morning when demand was good and the closing range for the bulk of sales at \$11.00@15.50 was only about \$1.50 contrasted with a \$2.50 range a week ago. Shipping demand was narrow all week despite the decline.

Further declines in dressed lamb and mutton markets, together with an increase of approximately 50,000 head in receipts of sheep and lambs on foot at ten markets this week over last, half of which gain was registered at Chicago, and the unloading at an Atlantic port of another big cargo of foreign frozen lambs and mutton, have kept the trend of values downward this week. Today's severe crash in prices put fat lambs and yearlings generally \$1.00@1.50 lower than a week ago, while matured wethers are around \$1.00@1.25 lower and ewes mostly 50@75c lower. Cull and common killing stock shows less decline generally than do medium to best fat classes, as feeder competition has provided outlet for most everything of range origin suitable for that outlet. A \$14.25 top on native and range lambs was made on Tuesday, high day on fat lambs this week, but \$13.50 stopped high dressing

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

General Sales Dept., Old Colony Bldg.

Works: ST. LOUIS CHICAGO

57 Second St.

SAN FRANCISCO

Idahos of top grade today and very few natives sold today above \$12.50, although \$13.25 was paid early by a city butcher. Buyers are beginning to discriminate strongly against heavy bulky native lambs, some of which, even though fat, are being thrown in with culs at cull lamb prices, which are \$4.00@5.00 below prices being paid for good heavyweight natives. Quality is none too good, natives running very mixed in weight and condition and carrying a large percentage of untrimmed rams, while range lambs for

the most part lack high dressing qualifications. Few yearlings have sold during the week above \$10.00, prime tidyweights being lacking, while bids of \$8.75 were registered today on good heavy range yearlings and good Montana wethers were wanted today at \$8.00, although some made \$8.50. Fat ewes sold freely early in the week at \$8.00, with a sprinkling up to \$8.25 or better, but very few were salable today above \$7.50, cull ewes going for slaughter at \$2.50@4.00 and cannery down to \$1.50 or below.

CHICAGO LIVE STOCK

	RECEIPTS.			
	Cattle	Calves	Hogs	Sheep
Monday, August 2	18,344	5,398	36,773	21,573
Tuesday, August 3	10,486	2,453	20,254	16,916
Wednesday, August 4	9,900	2,294	18,574	14,423
Thursday, August 5	9,853	3,623	23,759	15,067
Friday, August 6	3,543	924	14,806	7,580
Saturday, August 7	1,764	260	3,048	3,880
Total last week	52,499	13,251	124,918	83,739
Previous week	53,190	13,271	128,257	113,652
Year ago	42,171	6,420	75,118	98,005
Two years ago	53,033	8,427	96,201	71,892

SHIPMENTS.

	Cattle	Calves	Hogs	Sheep
Monday, August 2	4,931	184	7,557	237
Tuesday, August 3	5,220	63	6,616	3,881
Wednesday, August 4	5,289	148	7,518	2,667
Thursday, August 5	4,534	206	6,295	8,666
Friday, August 6	3,725	94	5,432	4,440
Saturday, August 7	294	...	1,168	3,825
Total last week	23,993	605	34,581	24,216
Previous week	22,343	1,300	33,555	33,807
Year ago	17,813	822	12,504	33,727
Two years ago	14,764	610	12,946	17,403

Total receipts at Chicago for year to Aug. 7:

	Cattle	Calves	Hogs	Sheep
Week ending Aug. 7	1,704,670	1,857,879	4,862,278	464,467
Calves	4,802,402	5,519,263	1,935,936	2,410,887
Sheep	1,935,936	2,410,887		

Total receipts of hogs at eleven markets:

	Week.	Year to date.
Week ending Aug. 7	430,000	18,551,000
Previous week	427,000	...
Corresponding week, 1919	327,000	20,598,000
Corresponding week, 1918	442,000	19,507,000
Corresponding week, 1917	358,000	17,400,000
Corresponding week, 1916	383,000	18,500,000
Corresponding week, 1915	349,000	18,841,000
Corresponding week, 1914	391,000	14,368,000
Corresponding week, 1913	448,000	15,367,000
Corresponding week, 1912	320,000	16,590,000
Corresponding week, 1911	314,000	15,563,000
Corresponding week, 1910	336,000	12,232,000
Corresponding week, 1909	312,000	15,039,000
Corresponding week, 1908	325,000	17,635,000

Combined receipts at seven points for week ending Aug. 7, 1920, with comparisons:

	Cattle	Hogs	Sheep
This week	187,000	332,000	230,000
Previous week	202,000	334,000	277,000
1919	175,000	245,000	322,000
1918	269,000	375,000	170,000
1917	128,000	316,000	133,000
1916	184,000	367,000	216,000
1915	147,000	203,000	205,000
1914	124,000	270,000	225,000

Combined receipts at seven markets for year to Aug. 7, 1920, with comparisons:

	Cattle	Hogs	Sheep
1920	5,400,000	15,061,000	5,345,000
1919	5,976,000	17,063,000	6,103,000
1918	5,778,000	15,025,000	6,003,000
1917	5,413,000	14,368,000	5,073,000
1916	4,416,000	15,261,000	5,590,000
1915	3,857,000	12,893,000	5,377,000

Chicago packers' hog slaughter for week ending Aug. 7, 1920:

	Cattle	Hogs	Sheep
1919	13,500	8,500	...
Swift & Co.	13,200	6,500	...
Hammond Co.	7,000	11,500	...
Wilson & Co.	6,100	4,416,000	15,261,000
Boyd-Lunham	6,000	4,416,000	15,261,000
Western Packing Co.	3,000	4,416,000	15,261,000
Roberts & Oak.	3,200	4,416,000	15,261,000
Miller & Hart.	3,800	4,416,000	15,261,000
Independent Packing Co.	2,100	4,416,000	15,261,000
Brennan Packing Co.	1,500	4,416,000	15,261,000
Wm. Davies Co.	12,400	4,416,000	15,261,000

Others

Totals

Previous week

Year ago

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle	Hogs	Sheep	Lambs
Week ending Aug. 7	\$14.65	\$14.65	\$14.70	\$14.15
Previous week	14.50	14.65	8.05	15.20
Cor. week, 1919	14.50	14.75	12.67	13.50
Cor. week, 1918	15.00	10.05	13.75	17.55
Cor. week, 1917	12.50	16.20	9.50	14.50
Cor. week, 1916	9.50	10.05	7.40	10.90
Cor. week, 1915	9.10	6.90	6.20	8.85
Cor. week, 1914	9.20	9.40	5.80	8.45
Cor. week, 1913	8.15	8.35	4.30	7.20
Cor. week, 1912	8.40	8.15	3.95	6.95
Cor. week, 1911	7.15	7.37	3.00	6.50

CATTLE.

Choice to prime steers.....

Good to choice steers.....

Fair to good steers.....

Yearlings, fair to choice.....

Good to prime cows.....

Fair to good heifers.....

Fair to good cows.....

Cannery.....

Cutters.....

Veal calves.....

Bologna bulls.....

\$16.00@17.50

13.00@15.75

10.00@13.50

12.00@17.25

8.50@12.25

10.00@14.50

6.00@9.00

4.00@5.30

5.25@7.00

14.50@15.50

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers.....	27	@28
Good native steers.....	25	@26
Medium steers.....	20	@22
Heifers, good.....	23	@25
Cows.....	14	@19
Hind quarters, choice.....	37	@37
Fore quarters, choice.....	18 1/2	

Beef Cuts.

Steer Loins, No. 1.....	46	@46
Steer Loins, No. 2.....	44	@44
Steer Short Loins, No. 1.....	63	@59
Steer Short Loins, No. 2.....	59	@59
Steer Loin Ends (hips).....	36	@36
Steer Loin Ends, No. 2.....	38	@38
Cow Loins.....	37	@37
Cow Short Loins.....	43	@43
Cow Loin Ends (hips).....	20	@20
Cow Ribs, No. 1.....	36	@36
Cow Ribs, No. 2.....	30	@30
Cow Ribs, No. 1.....	28	@28
Cow Ribs, No. 2.....	24	@24
Steer Ribs, No. 1.....	16	@16
Steer Ribs, No. 2.....	28	@28
Steer Chuck, No. 1.....	19	@19
Steer Chuck, No. 2.....	17	@17
Steer Chuck, No. 1.....	11	@11
Steer Chuck, No. 2.....	11 1/2	@11 1/2
Steer Plates.....	10 1/2	@10 1/2
Briskets, No. 1.....	35	@35
Briskets, No. 2.....	35	@35
Steer Navel Ends.....	9	@9
Cow Naval Ends.....	7 1/2	@7 1/2
Fore Shanks.....	8	@8
Hind Shanks.....	7	@7
Rolls.....	24	@24
Strip Loins, No. 1.....	50	@50
Strip Loins, No. 2.....	25	@25
Strip Loins, No. 3.....	25	@25
Sirloin Butts, No. 1.....	45	@45
Sirloin Butts, No. 2.....	40	@40
Sirloin Butts, No. 3.....	34	@34
Beef Tenderloins, No. 1.....	80	@80
Beef Tenderloins, No. 2.....	65	@65
Rump butts.....	20	@20
Flank Steaks.....	23	@23
Boneless Chucks.....	12	@12
Shoulder Clods.....	25	@25
Hanging Tenderloins.....	14	@14
Trimmings.....	8 1/4	@8 1/4

Beef Product.

Brains, per lb.....	12	@13
Hearts.....	8	@8
Tongues.....	6	@6
Sweetbreads.....	60	@60
Ox-Tail, per lb.....	10	@11
Fresh Tripe, plain.....	10 1/2	@10 1/2
Fresh Tripe, H. C.....	14	@14
Livers.....	13	@13
Kidneys, per lb.....	8 1/4	@8 1/4

Veal.

Choice Carcass.....	25	@26
Good Carcass.....	22	@24
Good Saddles.....	33	@35
Good Backs.....	16	@16
Medium Backs.....	10	@10

Veal Product.

Brains, each.....	12	@13
Sweetbreads.....	66	@670
Calf Livers.....	28	@36

Lamb.

Choice Lambs.....	30	@30
Choice Saddles.....	37	@37
Choice Fores.....	23	@23
Medium Lambs.....	27	@27
Medium Fores.....	22	@22
Medium Saddles.....	35	@35
Lamb Fries, per lb.....	22	@22
Lamb Tongues, each.....	18	@18
Lamb Kidneys, per lb.....	28	@28

Mutton.

Heavy Sheep.....	13	@13
Light Sheep.....	20	@20
Heavy Saddles.....	27	@27
Light Saddles.....	27	@27
Heavy Fores.....	12	@12
Light Fores.....	6	@6
Mutton Legs.....	28	@28
Mutton Loins.....	20	@20
Mutton Stew, each.....	8	@8
Sheep Tongues, each.....	18	@18
Sheep Heads, each.....	15	@15

Fresh Pork, Etc.

Dressed Hogs.....	22	@22
Pork Loins.....	36	@36
Leaf Lard.....	19 1/2	@19 1/2
Tenderloins.....	68	@68
Spare Ribs.....	15	@15
Butts.....	26	@26
Hocks.....	20	@20
Trimmings.....	15	@15
Extra Lean Trimmings.....	21	@21
Tails.....	16	@16
Snouts.....	8	@8
Pigs' Feet.....	10	@10
Pigs' Heads.....	9	@9
Blade Backs.....	16	@16
Blade Meat.....	10	@10
Cheek Meat.....	6	@6
Hog livers, per lb.....	21	@21
Neck Bones.....	5	@5
Skinned Shoulders.....	21	@21
Pork Hearts.....	84	@84
Pork Kidneys, per lb.....	24	@24
Pork Tongues.....	24	@24
Slip Bones.....	9	@9
Tail Bones.....	10	@10
Brains.....	38 1/2	@38 1/2
Back fat.....	38 1/2	@38 1/2
Hams.....	38 1/2	@38 1/2
Cails.....	22	@22
Teatles.....	38	@38

SAUSAGE.

Columbia Cloth Bologna.....	16	@16
Bologna, large, long, round, in usings....	16	@16

Choice Bologna.....	17	@17
Frankfurters.....	23	@23
Liver Sausage, with beef and pork.....	21	@21
Tongue and blood sausage, with pork.....	24	@24
Minced Sausage.....	19 1/2	@19 1/2
New England Style Sandwich Sausage.....	24 1/2	@24 1/2
Prepared Luncheon Sausage.....	23 1/2	@23 1/2
Liberty Luncheon Sausage (Berliner).....	40	@40
Oxford Lean Butts.....	19 1/2	@19 1/2
Polish Sausage.....	18	@18
Garlic Sausage.....	27 1/2	@27 1/2
Country Smoked Sausage.....	21	@21
Cooked Sausage.....	27 1/2	@27 1/2
Pork Sausage, bulk or link.....	20 1/2	@20 1/2
Pork Sausage, short link.....	20 1/2	@20 1/2
Luncheon Roll.....	20 1/2	@20 1/2
Delicatessen Loaf.....	56	@56
Ox Tongues, jellied.....	20	@20
Macaroni and Cheese Loaf.....	20	@20
Loin Roll, cooked.....	57	@57

Summer Sausage.

D'Arles, new goods.....	50	@50
Beef casing Salami, best.....	48	@48
Italian Salami (new goods).....	52	@52
Cori.....	42	@42
Holstein.....	32	@32
Pepperoni, long links.....	44	@44
Farmer.....	42	@42
Cervat.....	51	@51
Genoa.....	54	@54

Sausage in Brine.

Bologna, kits.....	2.40
Bologna, 1/2 lbs.....	4.00
Pork, link, kits.....	2.76
Pork, links, 1/2 lbs.....	4.00
Ox tongue, kits.....	4.48
Pork tongue, kits.....	4.18
Frankfurts, kits.....	3.00
Blood Sausage, kits.....	5.00
Blood Sausage, 1/2 lbs.....	5.50
Ox tongue, 1/2 lbs.....	6.00
Head Cheese, kits.....	2.40
Head Cheese, 1/2 lbs.....	4.00
Pickled Pigs' Feet, in 200-lb. barrels.....	16.25
Pickled Pigs' Feet, in 200-lb. barrels.....	15.50
Regular H. C. Tripe, in 200-lb. barrels.....	18.75
Pocket H. C. Tripe, in 200-lb. barrels.....	20.75
Pickled hog chitterlings, uncooked, bbls.....	20.25
Pickled hog chitterlings, cooked, bbls.....	29.50
Sheep Tongues, short cut, barrels.....	68.00
Pork Tongues, barrels.....	64.50

VINEGAR PICKLED GOODS.

Corned beef.....	3.40
Roast beef.....	3.40
Roast mutton.....	2.25
Sliced dried beef.....	2.70
Ox tongue, whole.....	8.90
Luncheon tongue.....	3.50
Corn beef hash.....	3.85
Roast beef hash.....	3.25
Hamburger steak with onions.....	3.25
Vienna style sausage.....	2.75
Luncheon sausage.....	1.25
Breakfast sausage.....	2.75
Veal loaf, med. size.....	2.35

CANNED MEATS.

No. 1/2, No. 1, No. 2, No. 3.....	Per doz.
No. 3.....	\$3.40
No. 2.....	\$6.50
No. 1.....	\$21.50
No. 1/2.....	21.50
No. 1/4.....	21.50
No. 1/8.....	21.50
No. 1/16.....	21.50
No. 1/32.....	21.50
No. 1/64.....	21.50
No. 1/128.....	21.50
No. 1/256.....	21.50
No. 1/512.....	21.50
No. 1/1024.....	21.50
No. 1/2048.....	21.50
No. 1/4096.....	21.50
No. 1/8192.....	21.50
No. 1/16384.....	21.50
No. 1/32768.....	21.50
No. 1/65536.....	21.50
No. 1/131072.....	21.50
No. 1/262144.....	21.50
No. 1/524288.....	21.50
No. 1/1048576.....	21.50
No. 1/2097152.....	21.50
No. 1/4194304.....	21.50
No. 1/8388608.....	21.50
No. 1/16777216.....	21.50
No. 1/33554432.....	21.50
No. 1/67108864.....	21.50
No. 1/134217728.....	21.50
No. 1/268435456.....	21.50
No. 1/536870912.....	21.50
No. 1/1073718240.....	21.50
No. 1/2147436480.....	21.50
No. 1/4294872960.....	21.50
No. 1/8589745920.....	21.50
No. 1/1717941840.....	21.50
No. 1/3435883680.....	21.50
No. 1/6871767360.....	21.50
No. 1/13743534720.....	21.50
No. 1/27467069440.....	21.50
No. 1/54934138880.....	21.50
No. 1/10986817760.....	21.50
No. 1/21973635520.....	21.50
No. 1/43947270560.....	21.50
No. 1/87894541120.....	21.50
No. 1/17578882240.....	21.50
No. 1/35157764480.....	21.50
No. 1/70315528960.....	21.50
No. 1/140631057920.....	21.50
No. 1/281262115920.....	21.50
No. 1/562524231840.....	21.50
No. 1/112504846320.....	21.50
No. 1/225009692640.....	21.50
No. 1/450019385280.....	21.50
No. 1/900038770560.....	21.50
No. 1/1800077541120.....	21.50
No. 1/3600155082240.....	21.50
No. 1/7200031016480.....	21.50
No. 1/1440016023200.....	21.50
No. 1/2880032046400.....	21.50
No. 1/5760064092800.....	21.50
No. 1/1152001285600.....	21.50
No. 1/2304002571200.....	21.50
No. 1/460805144000.....	21.50
No. 1/921601028000.....	21.50
No. 1/18	

Retail Section

Master Butchers in National Convention

The annual convention of the United Master Butchers of America was held this week at New York City, with a large attendance and a programme which had many valuable and practical features. The gathering brought together retail meat dealers from all sections of the country, and aside from the usual proceedings of the organization—conducted as is the custom in secret session—the convention listened to addresses by notable men outside the retail trade and profited by some very interesting meat demonstrations and attractive trade exhibits. There were the usual entertainment functions, including a smoker and banquet, and the ladies were entertained with special courtesy by the ladies of the New York committee. It was a very enjoyable and profitable meeting.

Officers for the ensuing year were elected as follows:

President—Michael Kelly, Jr., St. Louis, Mo.

First Vice President—A. H. Fenske, Minneapolis, Minn.

Second Vice President—H. A. Clapper, Pittsburgh, Pa.

Third Vice President—Aaron Roth, Jersey City, N. J.

Fourth Vice President—J. W. Everett, New Haven, Conn.

Secretary—John A. Kotal, Chicago, Ill.

Financial Secretary—Emil Priebe, Milwaukee, Wis.

Treasurer—August F. Grimm, New York, N. Y.

Master at Arms—W. N. McGonigle, Cleveland, O.

Inside Guard—Axel Meyer, Omaha, Neb.

Outside Guard—Vincent Flaska, Chicago, Ill.

Trustees—John Lichscheid, St. Paul, Minn.; George Wymore, Oklahoma City, Okla.; David Van Gelder, Brooklyn, N. Y.

Legislative Committee—John T. Russell, Chicago; Arthur Pickering, Cleveland, O.; George H. Shaffer, New York.

The convention was called to order in the convention hall of the Hotel Pennsylvania, by Vice President Michael Kelly, Jr., of St. Louis, in the absence of President Charles Grismer of Brooklyn. The address of welcome was delivered by Corporation Counsel O'Brien of New York. Important speakers at later sessions were Samuel T. Nash of Cleveland, O., vice president of the Institute of American Meat Packers; Dr. Mary Pennington of the U. S. Department of Agriculture, the poultry and marketing expert; Henry T. Wallace, Editor of Wallace's Farmer; John T. Russell of Chicago and others.

A valuable feature of the meeting was a meat-cutting demonstration conducted by F. G. Street & Co. of New York, using meat provided by the I. Cahn Co. of 458 Ninth avenue, New York City. Among

the exhibits were those of F. G. Street & Co., meat saw; Louisville Machine Manufacturing Co., electric meat chopper; Lester & Toner, New York, oyster boxes; National Cash Register Co., cash register; Toledo Computing Scale Co., scales; A. J. Deer & Co., electric meat choppers and slicing machines; the J. B. Ford Co., Wyandotte cleaner and cleanser; Sohmer sanitary ice box refrigerator; sealing devices for sealing meat packages; New Method Utilities Co., refrigeration without machinery; Sanitary Slicing Machine Co., slicing machines, and others.

CANNED MEATS AS LABOR SAVERS.

How many home managers are like the woman whose husband never dared to brag on any food she served? "If I did," he said, "she would serve it to me three times a day."

The best food in the world will get tiresome if we eat it too often. This is as true of meats as of any other food, writes a member of the Department of Food Economics of Armour and Company. Even though one kind of meat can be prepared in many different ways and given distinctive flavors, the housewife often wishes for an entirely new meat to serve.

It is the wise home manager who takes full advantage of the variety that is offered in canned meats. They are not "new" meats, of course, but they are pork, beef or veal so prepared that they differ from the day-after day home cooking and are really in a class by themselves. Bought with care, they are found to be remarkably fine-flavored and tender. They are also highly nutritious.

To the busy woman these prepared meats bring a wonderful relief from continuous planning and cooking. It is easy to make up interesting menus with an unusual meat dish as the chief attraction. And imagine the comfort of knowing that your meat for dinner is already prepared! The rest of the meal almost takes care of itself.

Canned meats are perhaps the most important time-saving of all canned foods. They may be classed as follows: Those which should be served cold sliced, such as brisket beef, pigs' feet, corn beef, or ox-tongue; and those which may be made into tasty hot dishes such as pork and beans, corn beef hash, and hamburger steak.

For picnic lunches there are innumerable ways of using ready-prepared meats. There is the essential meat filled sandwich, eggs stuffed with canned meat, and salads which combine canned meats with vegetables.

All home managers who do not purchase canned meats frequently should get acquainted with the reliable brands. They will prove labor savers during these hot days, and the family will be delighted with the variety in the meals you serve them.

LOCAL AND PERSONAL.

L. N. O'Brien has opened a meat market at LeRoy, Mich.

J. M. Doyle will open a meat market at Two Dot, Mont.

A new meat market has been opened at Janesville, Ia.

Chase and Livingston will open a meat market at Clearwater, Nebr.

Meimers & Son have opened a new grocery and meat market at Carlinville, Ill.

The meat market at North Spangler, Penn., was recently destroyed by fire.

P. H. Quigley meat market, Wabasha, Minn., has been sold to McDonald Bros.

Dietz & Kling have sold their meat business at Pine Island, Minn., to C. C. Shay.

Stickles and Parr have discontinued their meat business at Cottage Grove, Wis.

Mr. G. S. Patterson, LaMonte, Mo., has purchased the meat business of G. W. Rucker & Son.

The Earl Miller meat market and grocery at Pontotoc, Miss., was damaged by fire recently to the extent of \$4,000.

C. A. Edison has succeeded Jacob Brown as manager of the Cooperative Company's meat department, Red Wing, Minn.

Much new equipment has been added to the Heller Cash Market, Delevan, Wis. Mr. Heller is contemplating installing a refrigerating plant.

Benjamin Schwartz has re-entered the meat business at Brownsville, Pa., having purchased his former market which he sold about a year ago.

Larson Bros., who have sold their meat business at Kensett, Ia., to John Nelson, will engage in the same business in Monticello, Ia.

A new meat and grocery market, known as the Meiners' Meat and Grocery Market, has been opened by F. W. Meiners & Sons at West Main St., Carlinville, Ill.

V. Becker, who recently opened a cut price meat and grocery store at Ambridge, Penn., has rented a shop in the building corner of Merchant and 14th Sts., and opened a second market.

Henry G. Baerkircher has recently sold his interest in the People's meat market on North Sandusky Ave., Bucyrus, Ohio, to Edward J. Halla. The business hereafter will be conducted by Halla Bros., but under the old firm name.

The first "Help-Yourself-Market" was recently opened at 21 North Seventh St., St. Louis, by the Fullworth Market System. The principle of the market is much the same as that which is used in the "help-yourself" grocery stores.

The Victory Packing Co. on North Queen St., Lancaster, Penn., has been purchased by Mr. Frank, who operates a successful market at Orange and Water Sts. Mr. Frank will kill and dress most of his own hogs and cattle at this plant. In conjunction with the packinghouse he will open another retail store at 724 North Queen St.

Ray Verne has opened a meat store in Lovington, Ill.

G. C. Harrell, Yoakum, Texas, has opened a meat shop in that town.

The Floyd Sieb meat market and grocery has been opened at Valparaiso, Ind.

Ed Adkins has sold his meat business at Moores Hill, Ind., to E. E. Patton and T. L. Pavey.

The slaughter house of Severin & Castagna, Hurley, Wis., has been damaged by fire to the extent of \$1,200.

Joseph Macek, recently in the meat business in Table Rock, Wyo., has purchased a shop at Shubert, Neb.

Doman & Sengstock, engaged in the meat business at Hortonville, Wis., have opened another market at Shicotom, Wis.

Louis Will will open a new meat market in Goshen, Ind., in the building formerly occupied by the Bluebird Washing Machine Agency.

Martin's Market, of which W. L. Martin is proprietor, is about to erect a 30x60 ft. tile block abattoir and sausage factory at Henderson, N. C.

Holmberg & Erickson, proprietors of the East End Market at Decorah, Ia., have purchased the East End Market, which they will tear down and erect an up-to-date meat market.

Statement is made to the effect that the California Federation of Butchers have assessed 2,000 union butchers throughout California for the purpose of collecting a benefit fund for butchers on strike in Oakland.

Ernest S. Bazley, proprietor of the new meat market at 55 South Broadway, Peru, Ind., has purchased the drug store at 6 So. Broadway and will establish a new market. Mr. Baxley operates a chain of market stores throughout the country.

The annual outing of the Retail Meat Dealers' Association of Allegheny County was recently held at West View Park, Pittsburgh, Penn. More than 10,000 butchers and their families, guests of the association, enjoyed the splendid refreshments provided by the Fried & Reineman Packing Company, and the special program of athletic events.

TELL CUSTOMERS ABOUT CHEESE.

Cheese has become a standard American food. Hence American home managers are demanding information about this important staple. The retailer who wishes to increase his cheese turnover,

VICTOR Rapid Meat Cutter

CUTS 1,000 STEAKS AN HOUR

A Strong, Well-Built Band Saw for Butchers' Use. Cuts (meat and bone) all kinds of meat—Beef, Veal, Pork, Lamb, Fish.

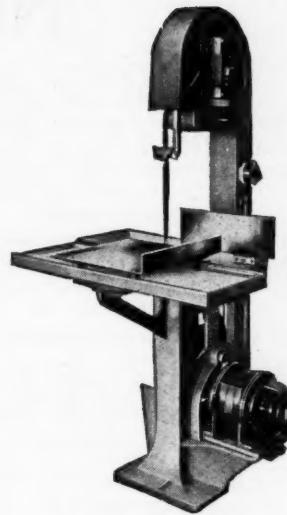
Does the Work of Five Men.

Write for Full Information.

F. G. STREET & CO., Mfrs.

132 Nassau Street

New York City



says a member of the department of food economics of Armour & Company, has only to suggest to inquiring customers, the principles of cheese cookery, the care of cheese in the pantry, and savory cheese dishes.

Cheese is one of the most nutritive products of milk. Few of us recognize its food value. It is rich in both protein and fat. It is best grated and used in combination with other foods, as the digestive juices can then reach it more readily than when in solid form. If cooked to the rubbery stage it is not digestible. Too often cheese is served at the end of a meal. It should be made a central dish rather than a supplement to others. Because of its high food value, cheese is an economical food. A given amount of money buys about twice as much food value when spent for a reliable brand of cheese as when spent for the less concentrated foods.

Cheese are of two general classes: those which are of mild flavor and those which are seasoned or ripened in such a way that they are highly flavored. The latter, like almost all highly flavored foods, are commonly used to season dishes made of ingredients without much distinctive flavor, or else are used in small quantities.

tities at a time to make a dish or meal more palatable.

The housewife may serve cheese in a great variety of ways. If she wants a dish of custard-like consistency, she has only to combine cheese with milk, eggs and flour or other thickening material. If she prefers cheese fondue or cheese croquettes, for example, a large proportion of starchy food such as rice should be used.

In vegetable dishes (potatoes or cauliflower) cheese may be added for the flavor which it imparts. In cheese pastry, such as cheese straws and cheese patties, cheese is combined with dough. Toasted cheese, melted cheese, cheese omelet and cheese cakes are other popular cheese suggestions.

Cheese is sufficiently cooked when melted. Protein is toughened by a high temperature, therefore a low temperature process should always be used in preparing cooked cheese dishes.

Cheese should be kept dry and covered, but never wholly exclude the air. If spread with melted paraffine, it will keep moist. The receptacle for cheese should be thoroughly sterilized before new cheese is placed in it. Purchase cheese by brand. Only reliable brands are satisfactory.

A COMPLETE VOLUME

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NEW MULTIPLE BINDER

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No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

New York Section

J. L. McCabe, district manager for Wilson & Company at New York, is enjoying a vacation at the seashore.

John Frank, a veteran Brooklyn meat dealer, died at his home on Linden street last week. He belonged to the famous old Eastern District Butchers' Guard.

General Manager George J. Edwards of Swift & Company's New York territory is enjoying a motor tour vacation through New England, accompanied by his son, Harold.

T. E. Ray, of Swift & Company's branch house department, Chicago, was a welcome visitor in New York last week. F. W. McCarthy of the beef cutting department, Chicago, was in the city this week.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending Saturday, Aug. 7, on shipments sold out, ranged from 15 to 26 cents per pound, and averaged 20.34 cents per pound.

George A. Blair, traffic manager for Wilson & Company, was in New York last week. W. S. Nicholson of the provision department and F. H. Kneif of the accounting department were also in town.

E. S. LaBart, publicity and advertising manager, gladdened the city by a brief visit.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Aug. 7, 1920: Meat—Manhattan, 233 lbs.; Brooklyn, 75 lbs.; Queens, 29 lbs.; total, 337 lbs. Fish—Manhattan, 29,375 lbs.; Brooklyn, 173,352 lbs.; Bronx, 3 lbs.; Queens, 8 lbs.; total, 202,738 lbs. Poultry and game—Manhattan, 3,995 lbs.; Bronx 7 lbs.; total, 4,002 lbs.

M. Mathies, the well-known packer of Wilmington, Del., had some business to attend to recently in New York. Due to the high cost of railroad travel he made the trip in his own car, and made the New York office of W. B. Cassell his headquarters. After business hours he was royally entertained by Dave Feldenheimer, New York manager, who took him joy-riding every evening. Dave surely does know how to look after the pleasure and comfort of his guests, particularly if the guest has his own car.

Miss Viola Sobel, head of the auditing department of W. B. Cassell's New York office at 68 Broad street, is spending a

well-earned vacation in the Adirondack mountains. Miss Sobel is well known in the trade because of her unusual ability, having been in charge of the New York office for four years, besides acting as private secretary. She knows the brokerage business almost as well as any of the old-timers, and has often transacted important business during the absence of members of the firm, to their entire satisfaction.

OUT AMONG THE TRADE.

A. H. Benjamin, American representative of the Cia Sansinena of Buenos Aires, Argentina, with offices at No. 24 State St., New York City, sailed for Europe, Saturday, July 31, where he will visit France, England, Germany, Austria, Norway, Sweden, Denmark and other countries. Mr. Benjamin is one of the well-known men in the trade whose activities are world-wide, with large foreign business connections in almost every important city in the world. During his absence the New York offices will be in charge of Mr. Richard Dunn, who has been Mr. Benjamin's right-hand man for a number of years and is a thoroughly competent and capable young man who is rapidly becoming almost as well known in the business world as his famous chief.

At the national peanut convention recently held at Norfolk, Va., Mr. Oscar M. Sudler, the well-known efficiency service broker of The Bourse, Philadelphia, was kept pretty busy renewing old friendships and making many new ones. He is rapidly forging to the front in his particular line, possibly due to his unique ideas of publicity. He is also an authority on peanuts and peanut products, which commodity has in the past been considered a joking matter, but today takes its rightful place in the rank of the world's food supplies, so important that it would be difficult to get along without it. Mr. Sudler's peanut products business is today a very important part of his transactions, and presumably a most satisfactory department with a splendid outlook for the future.

GOVERNMENT-OWNED MEAT PLANTS.

Resolutions were adopted at the convention of the Amalgamated Meat Cutters and Butcher Workmen of America at St. Louis, Mo., last week advocating government ownership of meat packing plants. It was argued that packing plants would be operated more efficiently and less expensively under government ownership than under private management, and the man who read the resolutions kept a perfectly straight face when he said it! Members of this organization are workmen employed in packing plants, but they evidently know little about the comparative economy of packer management and government management. It is more probable that the statement was made merely for effect on the public, and against the facts as known by everybody connected with a packing plant, including the intelligent workmen.

WHOLESALE DRESSED MEAT PRICES.				
Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, August 12, 1920, as follows:				
Fresh Beef—				
STEERS:	Chicago.	Boston.	New York.	Philadelphia.
Choice	\$25.00@27.00	\$27.50@28.00	\$26.00@27.00@.....
Good	23.00@25.00	25.00@27.00	23.00@24.00	\$23.00@25.00
Medium	18.00@21.00	22.00@24.00	19.00@22.00	19.00@22.00
Common	14.00@17.00	17.00@20.00	16.00@18.00	16.00@19.00
COWS:				
Good	17.00@19.00@.....@.....	18.00@.....
Medium	15.00@17.00	15.00@15.50	17.00@18.00	16.00@17.00
Common	13.00@15.00	13.50@14.50	14.00@16.00	15.00@16.00
BULLS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common	10.50@11.50	12.00@13.00	12.50@14.00	13.00@14.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	29.00@31.00	27.00@28.00	26.00@27.00	29.00@32.00
Good	27.00@29.00	25.00@26.00	24.00@25.00	26.00@28.00
Medium	24.00@26.00	22.00@24.00	22.00@23.00	23.00@25.00
Common	19.00@23.00	20.00@22.00	18.00@20.00	20.00@22.00
YEARLINGS:				
Good	24.00@25.00	24.00@25.00@.....@.....
Medium	21.00@23.00	20.00@21.00	18.00@20.00@.....
Common	19.00@20.00@.....@.....@.....
MUTTON:				
Good	14.00@16.00	15.00@16.00	16.00@17.00	20.00@.....
Medium	12.00@14.00	14.00@15.00	15.00@16.00	17.00@19.00
Common	10.00@12.00	12.00@14.00	10.00@12.00	12.00@16.00
Fresh Veal—				
Choice	23.00@25.00@.....@.....@.....
Good	21.00@22.00	15.00@16.00	23.00@24.00	20.00@22.00
Medium	18.00@20.00	14.00@15.00	21.00@22.00	17.00@15.00
Common	16.00@17.00	13.00@14.00	16.00@17.00	12.00@16.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average.....	36.00@37.00	33.00@34.00	32.00@34.00	32.00@34.00
10-12 lb. average.....	34.00@35.00	31.00@32.00	31.00@32.00	30.00@32.00
12-14 lb. average.....	30.00@32.00	27.00@29.00	27.00@29.00	29.00@30.00
14 lb. over.....	26.00@28.00	22.00@25.00	25.00@26.00	23.00@28.00
SHOULDERS:				
Plain@.....@.....@.....@.....
Skinned	21.00@22.00@.....	21.00@23.00	21.00@23.00
PICNICS:				
4-6 lb. average.....	19.00@20.00	21.00@22.00@.....	20.00@21.00
6-8 lb. average.....	18.00@19.00	20.00@21.00@.....@.....
8 lb. over	17.00@18.00	19.00@20.00@.....@.....
BUTTS:				
Boneless@.....@.....	32.00@33.00@.....
Boston style	26.00@27.00@.....	25.00@27.00	25.00@28.00

*Veal prices include "hide on" at Chicago and New York.

MOTOR TRUCKS BRING HOME BACON.

Not figuratively, but literally, motor trucks bring home the bacon at Detroit, Michigan, and the important part they play in so doing was forcibly emphasized during the early days of the recent railroad tie-up. People who had never given a thought to the size of the packing-house industry—overshadowed at Detroit as it is by other better-known and more widely-advertised Detroit industries—quickly realized when all rail traffic stopped and meat prices began to soar, how much of the meat used in the city and suburbs is slaughtered locally.

But prices didn't soar for long. Motor transportation stepped into the branch, as it has done so frequently lately in similar emergencies, and proved that they can and do break the back of a railroad tie-up when forced to it. The farmers in Southern Michigan, who furnish a great share of Detroit's meat supply, and the transportation organizations of the city, combined in pressing into service every available motor vehicle, and for two blocks at the entrance to the Detroit stock yards out Dix Avenue the streets were blocked with shipments of stock.

Everything was represented, from a Ford touring car with one pig or a calf on the rear seat, to the big 5-ton Federals loaded with thirty to forty hogs or ten to fifteen cattle. Receipts at the Detroit stock yards run well over a thousand head of hogs each day and several hundred cattle and after a day or two the motor transportation system got in thorough working trim and the meat supply came through as regularly as when handled by rail.

Ordinarily a good share of the cars of incoming stock are switched directly to the sidings at the packing houses. This, of course, was impossible during the strike, and at the same time the motor trucks which might have hauled the stock from the yards to the packing houses in various parts of the city were busy bringing in stock from the country. It accordingly became necessary to drive the animals through the streets from the yards to the packing houses, special permission to do this being given by the city authorities.

Motor truck transportation of livestock to market is in vogue in other centers, as The National Provisioner has already reported on various occasions. Even the biggest markets of the country get considerable supplies that way.

WEEKLY MEAT TRADE REVIEW.

Armour & Company in their weekly review of meat trade conditions say:

The packing industry so far as meat products are concerned continues to show improvement this week. The dressed beef market was better than for several weeks past. The cattle market was higher and beef trade was good.

There has been a fluctuating market on hogs, but the closing was strong and higher. Hams and sugar cured products generally moved freer into domestic trade channels at steady prices. The export situation continued to be more interesting as to possibilities and as to actually completed business.

Collections continued satisfactory.

MAKING A MODERN PLANT.

The La Grange Packing Company of La Grange, Ga., are erecting a modern

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abattoir and expect it to be in operation in about four months. The equipment will be modern in every way, direct-motor driven, and will consist of standard units throughout. The whole contract was given to the Brecht Company, St. Louis. Authorities say that this will be a model plant.



MOTOR TRUCKS HAULED THESE HOGS TO DETROIT PACKING PLANTS WHEN RAILROADS FAILED.

